



We live gastronomy!

And we do so in one of the most beautiful spots in and around Bolzano.

Close yet far away from the hustle and bustle of the city, we welcome our guests and hope to offer them a timeout to relax and regenerate and therefore ask you to avoid loud cell phone conversations and videocalls.

Terra

Amuse Bouche

Beef Tatar

Corn, anchovies mayonnaise, horseradish

g l

Casus Caverna cheese Bottoni from our own cheese factory

Chicken consommé, dandelion

g l

Local Calf

Rose of Gorizia, bone marrow

Honey cream

Green apple, wild fennel

l

68 €

Vegetarian

...on request Vegan

Amuse Bouche

Royale of local asparagus

v

Pennoni

Peas, potato, mountain spinach

g l

Romanesco

Barley risotto, hay, potato

v g

Bread

Almond, grapefruit

g

68 €

We always try to use local ingredients.

If necessary, ingredients from the EU and non-EU are used.

River and Sea

Amuse Bouche

Pea and bean
Salted Babà, scallop

g l

Tomatosoup
Buffalo mozzarella, trout caviar

l

Spaghettone monograno Felicetti
Bread cream, wild garlic, bottarga

g

Sea bass
Cumin, wild asparagus, cappers, lemon

Caprese pie
Bergamot, salted caramel

g l

78 €

„Haselburg Tasting“

Serving 7 dishes as a Surprise Available only for the entire table.
Only for dinner until 8 pm.

95 €

In Vino Veritas

4 glasses wine pairing - available for all menus 28 €

5 glasses wine pairing - available for all menus 35 €

Delight without alcohol

4 glasses local apple juice pairing from Kohl - available for all menus 18 €

5 glasses local apple juice pairing from Kohl - available for all menus 21 €

Local suppliers



g gluten

v vegetarian - on request vegan

l lactose

If some substances provoke allergies or intolerances to you, we ask you to inform our staff when ordering.
They will be glade to give you further information.

Cover charge: 3,00 €. In case of necessity frozen products may be used

STARTERS

Beef Tatar	90g	25 €
Corn, anchovies mayonnaise, horseradish ^{g l}		
	130g	32 €
Pea and bean	g l	24 €
Salted Babà, scallop		
Pithivier	g l	19 €
Duck and chicken, “Alpen High Gin” lettuce		
Royale of local asparagus	v	18 €

FIRST COURSES

Tomatosoup	l	16 €
Buffalo mozzarella, trout caviar		
Saffron Risotto	l	25 €
Pennoni	g l	18 €
Peas, potato, mountain spinach		
Casus Caverna cheese Bottoni from our own cheese factory	g l	23 €
Chicken consommé, dandelion		
Spaghettone monograno Felicetti	g	19 €
Bread cream, wild garlic, bottarga		

MAIN COURSES

Sea bass		35 €
Cumin, wild asparagus, cappers, lemon		
Local Char		36 €
Fennel, peas, sea urchin		
Duck	g	39 €
Green asparagus, truffle gnocchi		
Local Calf		36 €
Rose of Gorizia, bone marrow		
Romanesco	v g	25 €
Barley risotto, hay, potato		

SIDE DISH

Potato la Ratte	v	7 €
Mixed salad	v	7 €
Local asparagus, parmesan, lemon - ^{four pcs.}	v l	16 €
Speck- and cabbage salad		7 €

^g gluten^v vegetarian – on request vegan^l lactose

Cover charge: 3,00 €.

Please advise any intolerances or allergies!

In case of necessity frozen products may be used.