

From the Orient to the Dolomites

„Chicken Teriyaki Salad“

Thin slices of teriyaki-marinated chicken /
seasonal salad / fresh fruit / roasted cashews
€ 24,00

„Gyoza“ – Japan

Steamed ravioli / sea bass / daikon /
sesame / soy / goji berries
€ 20,00

„Black Tiger Green Curry“ – Thailand

Grilled Black Tiger prawns / soba noodles /
vegetables / bean sprouts /
shiitake mushrooms / pioppini mushrooms
€ 22,00

„Red Tuna Ponzu“ – Japan

Red tuna tataki / sudachi / ponzu /
Hokkaido pumpkin / baby corn
€ 32,00

„Chef's Citrus Duck“

French duck breast / kumquat /
cauliflower / carrot
€ 28,00

„A Leap into the Tropics“

Fried banana ice cream / puffed rice /
chocolate and vanilla mousse / cold coffee
€ 12,00

Cover charge with fresh bread / cracker /
grissini / taralli
€ 5,00

Sunny Roof Menu

„Beef Tartar“

Organic beef tartare / candied egg yolk /
horseradish butter / apples /
crème fraîche / tarragon / brioche
€ 26,00

„Salmon Poke“

Asian-style white rice / fresh vegetables /
avocado / honey mayo or yuzu mayo
€ 23,00

„Prawn Wok Poke“

Fragrant Asian-style white rice / fresh vegetables /
avocado / yuzu mayonnaise
€ 23,00

„Tagliolini, 36-Month Aged Parmesan, Truffle“

Homemade fresh tagliolini / 36-month aged
Parmesan cheese / premium black truffle
€ 25,00

„Risotto with Chanterelles and Raspberry“

Acquerello rice / fresh chanterelle mushrooms /
alpine cheese fondue / raspberry
€ 25,00

„Beef Fillet with Porcini Mushrooms“

Grilled beef fillet / porcini jus /
Hokkaido pumpkin / pak choi
€ 38,00€

„Octopus, Asparagus, Rösti, Speck“

Smoked and roasted low-temperature cooked
octopus / crispy speck / mini rösti
€ 26,00

„De Candia Tiramisù Music Espresso“

Mascarpone mousse / ladyfingers /
chocolate / coffee foam
€ 12,00

