

III
ELEMENTS
ROOTED | RAW | REFINED
FINE DINING | ARPURIA
by Noemi Zagoni

CLASSIC • VOL. 1

TACO | RICOTTA | SPINACH
TAPIOCA CHIPS | TRUFFLE FOAM

III

LÁNGOS | SOUR CREAM | BLACK GARLIC | ALPINE CHEESE
ESSENCE | PAPRIKA | CUMIN | SMOKE

III

SOURDOUGH BREAD | TROPEA ONION | CHIVES | HERB SALT

III

ALPINE PRAWN | BELUGA CAVIAR | SPIRULINA | YUZU

III

CONSOMMÉ | GUINEA FOWL | PORTOBELLO | SHIMEJI | PUMPKIN | CARROT | TARRAGON

III

FILET | ÖTZTALER TROUT | LEEK | BOUILLON | PARSLEY

III

TAWNY PORT | CHERRY

III

FILET | LOCAL VENISON | KALE | PORCINI | BARLEY | POTATO FONDANT | JUNIPER

III

PUDDING | SEMOLINA | PETTNEUER HONEY | MILK | CINNAMON

III

KATAIFI | PISTACHIO
ZSERBÓ | WALNUTS | WACHAUER APRICOT | BISCUIT
TARTLETTE | MANDARIN

MENU • €160

III
ELEMENTS
ROOTED | RAW | REFINED
FINE DINING | ARPURIA
by Noemi Zagoni

VEGETAL • VOL. 1

TACO | RICOTTA | SPINACH
TAPIOCA CHIPS | TRUFFLE FOAM

III

LÁNGOS | SOUR CREAM | BLACK GARLIC | ALPINE CHEESE
ESSENCE | PAPRIKA | CUMIN | SMOKE

III

SOURDOUGH BREAD | TROPEA ONION | CHIVES | HERB SALT

III

VEGETABLE | SPIRULINA | YUZU | ALPINE HERBS

III

CONSOMMÉ | KOHLRABI | PORTOBELLO | SHIMEJI | PUMPKIN | CARROT | CHILI

III

BURNED LEEK | BOUILLON | PARSLEY | SMOKED OIL

III

TAWNY PORT | CHERRY

III

CELERIAC | ROASTED | KALE | PORCINI | BARLEY | POTATO FONDANT | JUNIPER

III

PUDDING | SEMOLINA | PETTNEUER HONEY | MILK | CINNAMON

III

KATAIFI | PISTACHIO
ZSERBÓ | WALNUTS | WACHAUER APRICOT | BISCUIT
TARTLETTE | MANDARIN

MENU • €130