



"PSAIER" MEETS THE WORLD

A CULINARY JOURNEY THROUGH THE SEASONS

OUR MENU "PSAIER MEETS THE WORLD" IS A TRIBUTE TO THE DIVERSITY AND QUALITY OF PRODUCTS FROM OUR IMMEDIATE SURROUNDINGS AS WELL AS TO THE CULINARY TREASURES FROM AROUND THE WORLD. EACH DISH TELLS A STORY SHAPED BY A PASSION FOR LOCAL PRODUCE AND CURIOSITY ABOUT INTERNATIONAL CUISINE.

Spring Awakening

A CULINARY ODE TO SPRING IN PASSEIER VALLEY AND THE DIVERSITY OF THE WORLD.

MOUNTAIN CHAR
FENNEL | BUTTERMILK | GRAPEFRUIT

MEDIUM GRAIN RICE FROM SOUTH TYROL
SALTED LEMON | SPRING HERBS

LANGOUSTINE
TOMATO | WALNUT BUTTER | BASIL

HEN HOUSE
EGG YOLK | CORN | BLACK TRUFFLE

MILK-FED LAMB WITH WILD HERBS
TURNIP | MUSTARD SEED | CHORIZO | PARSLEY ROOT

GUANAJA
SVESTIMI 4.0

SELECTION OF CHEESE
A JOURNEY INTO THE SOUTH TYROLEAN DAIRY TRADITION

PETITS FOURS
PLEASURE IN PERFECTION



TRY THE SIGNATURE DISH CREATED BY CHEF MICHAEL MAYR

BEETROOT
MIÉRAL PIGEON | ALPINE CHEESE | LIQUORICE

4 COURSES | 125,00 €

5 COURSES | 140,00 €

6 COURSES | 155,00 €