



"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.

EMPEROR SHRIMP
MUSTARD CABBAGE | SHIITAKE | MISO | SAKE

ROCK RED BREAM
CHORIZO | GREEN CLOVER | ELDERFLOWER CAPERS

POTATO
MOREL MUSHROOMS | ALPINE CHEESE | GREEN PEAS

MILK LAMB
RHUBARB | PARSNIP ROOT | GREEN OIL

SOUTH TYROLEAN WAGYU
FLAMED ASPARAGUS WILD-LOCAL | CELERY ROOT

COFFEE
FARM MILK | CROISSANT | APRICOT
OR

SELECTION OF CHEESE
A JOURNEY INTO THE SOUTH TYROLEAN DAIRY TRADITION

PETITS FOURS
PLEASURE IN PERFECTION



TRY THE SIGNATURE DISHES CREATED BY CHEF MICHAEL MAYR

BEETROOT
MIÉRAL PIGEON | ALPINE CHEESE | LIQUORICE

COTTAGE CHEESE SOUFFLÉ
SOUR CREAM-FLAVORED ICE CREAM | HIBISCUS FLOWER