



# "PSAIER" MEETS THE WORLD

## THE JOURNEY BEGINS

YOUR JOURNEY AROUND THE WORLD'S CULINARY LANDSCAPE STARTS WITH A SELECTION OF DAINTY DELICACIES.

OUR CHEF MICHAEL MAYR, MAÎTRE D'HOTEL MATTEO LATTANZI AND THEIR TEAM BID YOU A WARM WELCOME

AND WISH YOU AN UNFORGETTABLE GOURMET EXPERIENCE!

### NORWAY LOBSTER

SWEET CARROT | RICE | QUAIL'S EGG

OR

### DEEP SEA SCALLOP

TRAMINER GRAPES | SOUTH TYROLEAN TOPINAMBUR

### BEUSCHERL

MAIZE | ORGANICALLY FARMED EGG | BLACK TRUFFLE

OR

### TURBOT

GILLARDEAU OYSTER | YUZU | KOHLRABI

### DANUBE SALMON

COCONUT CEVICHE | BAMBOO | GREEN CLOVER

OR

### BEETROOT

MIÉRAL PIGEON | ALPINE CHEESE | LIQUORICE

### WAGYU BEEF FROM SOUTH TYROL

PARSNIP | ROASTED ONION | BABY LEEK

OR

### SUCKLING LAMB

PUSTERTAL POTATO | BLACK SALSIFY | MUSHROOMS

### FARM YOGURT

CHAMPAGNE | RASPBERRY | AMALFI LEMON

OR

### COCONUT

PASSION FRUIT | ALMONDS | OPALYS

### CHEESE PLATTER

A JOURNEY INTO THE SOUTH TYROLEAN DAIRY TRADITION

AND

### PETITS FOURS

RASPBERRY | PEANUT | YOGURT-LIME | PISTACHIO

4 COURSES | 125,00 €

5 COURSES | 140,00 €

6 COURSES | 155,00 €