



"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.

Autumn Melody

HARVEST TIME IN PASSEIER VALLEY MEETS THE RICH FLAVORS OF THE WORLD.

GLACIER 51
GEWÜRZTRAMINER | VANILLA | VINE LEAF

SALMON TROUT
SMALL WHITE BEANS | CELERY | WHITE CABBAGE | FARMHOUSE BACON

SOUTH TYROLEAN ROUND-GRAIN RISOTTO
BUCKWHEAT | WHITE TRUFFLE | VEAL SWEETBREADS

VENISON LOIN
WILD BERRIES FROM THE PASSEIERTAL VALLEY | RED OXALIS
TOPINAMBUR | TONKA BEANS

PASSIRIA VEAL
CARAMELISED PARMESAN AGED 60 MONTHS
CRISPY PUMPKIN | SHIITAKE | WHITE SOY

SWEET CHESTNUT
AUTUMN HERBS | MASCARPONE
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

GRANNY SMITH
BLUE FENUGREEK | CARAMELIZED FARMER'S MILK