



"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.

SICILIAN RED PRAWN
QUINOA | AVOCADO | YELLOW SWEET CHILI

ROCK RED MULLET
CHORIZO | GREEN CLOVER | ELDERFLOWER CAPERS

LOCAL CHAR
FINGER LIMES | SQUID | RAZOR CLAM

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

SOUTH TYROLEAN WAGYU
SHISO LEAF | RED CABBAGE | MUSTARD SEED | CELERY

GRANNY SMITH
BLUE FENUGREEK | CARAMELIZED FARMER'S MILK
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

STRAWBERRY GRAPE
GREEK YOGURT | MOUNTAIN LEMON