

TRA MILANO E CORTINA

MOUNTAIN CUISINE IN WINTER

Available as a full tasting menu or à la carte

Full menu price €70.00 (water and coffee included)

STARTER

Mosaic of char farmed in flowing spring water
by Piscicoltura Malenca (1500 m a.s.l.), marinated red cabbage
with Bernina® apple water from Valtellina, puffed rice
€ 19

FIRST COURSE

Five Olympic Rings: raviolo filled with Braulio-scented ricotta, bresaola powder,
Valtellina Casera DOP "casello 084" cheese sauce, and truffle from the Costiera dei Cech
€ 16

MAIN COURSE

Venison loin hunted in the valley, blueberry jus, pumpkin cream
and polenta chips made with stone-ground flours from Il Granè farm
€ 31

DESSERT

Chestnuts from La Motta farm, cream from our dairy,
soft gel of aged "Anima" grappa and crispy meringue
€ 12

Inspired by the authentic flavours of winter and the products of the alpine valleys of the Sondrio province, this menu showcases a cuisine that celebrates game meat, roots, local cheeses, and heritage flours. A gastronomic journey reflecting the deep connection between nature, altitude, and local culinary culture, balancing tradition with contemporary interpretation.

