



OUR STARTERS

Tasting of Tyrolean cheeses: selection of cow and goat cheeses, accompanied by jam, mustards, and honey

€ 18,00



Marinated and smoked trout carpaccio, mixed field greens, beetroot, soy mayonnaise, black currant caviar

€ 18,00



Cold cuts dish served with mountain butter, horseradish cream, pickles and sweet and sour vegetables

€16,00



Marinated salmon in sugar solution with black olive crumble, herb sour cream, yuzu spheres, and thyme

€ 23,00



Buffalo tonnato my way: Marinated buffalo carpaccio, tuna mousse, pickles, rocket, caper fruit, hard-boiled quail egg, lemon pepper pearls

€ 19,00





OUR SALADS

Burrata in panzanella: rocket, cherry tomatoes, cucumbers, red Tropea onion, croutons,
burratina, basil, evo oil

€ 14,00



Crispy salad: mixed salad, crispy chicken, speck, cherry tomatoes
and yogurt sauce

€ 14,00



Bresaola lasagnetta: Bresaola, mixed field greens, mango,
crispy grana cheese, tangy mango sphere

€ 14,00



Mediterranean poke: Rice, marinated salmon, cucumbers, corn, fruit, cherry tomatoes,
mozzarella, olives, sunflower seeds

€ 14,00



Beef: Black Angus carpaccio, rocket, grana shavings, balsamic glaze, olive oil

€ 14,00





OUR TARTARE

Mediterranean: chopped beef meat, olive oil, Taggiasca olives, confit cherry tomatoes, lightly spicy turnip greens cooked in oil

€ 24,50



Deer: marinated deer, raspberry vinegar, smoked pink salt, mango, olive oil and raspberry sphere

€ 25,50



Tyrolean: chopped beef meat, mini cheese rösti, whipped olive oil, sour sauce

€ 24,00



Classic: chopped beef meat, capers, olive oil, mustard, sesame mayo, grapefruit caviar

€ 25,50



Sensoriale: chopped beef meat, hazelnut oil, dark chocolate powder, salted caramel sphere

€ 25,50



Salmon: salmon tartare marinated in sweet solution, mint and gin strawberries, grated balsamic vinegar

€ 25,00



Vegetarian: cooked beet tartare, chives, yogurt, stewed onions and herb oil

€ 23,00





VILLA MADONNA
RESTAURANT
BAR



OUR FIRST COURSES

Dumplings tris (spinach, cheese and speck) with melted butter, Parmesan and chives
or in vegetable broth

€ 15,00



Egg tagliolini, sautéed with champignons, wild mushrooms, blueberry sauce, goose

€ 18,00



Garganelli noodle, artichoke cream, taggiasca olives, Cantabrian anchovies, capers

€ 16,00



Tyrolean spätzle with wild game ragù, julienned rocket, semi-dried cherry tomatoes

€ 16,00



Tortelli filled with octopus and potatoes, glazed with butter and onion, confit tomato, burrata
cream

€ 18,00



Risotto flavored with sweet lemon, basil emulsion pearls, sautéed shrimp, buffalo icecream

€ 25,00



Tyrolean Schlotzkrapfen stuffed with spinach and potatoes

sautéed with farm butter and sage sauce

€ 17,00



Egg cappellacci ravioli filled filled with wild boar ragù, beef jus, asparagus, pecorino shavings

€ 18,00





OUR MAIN COURSES

Beef tagliata with rocket, cherry tomatoes, sautéed potatoes and Grana

€ 30,00



Fried milanese rabbit fillet, with carrot cream, porcini mushrooms, and violet potato

€ 26,00



Deer fillet, wild chicory sautéed with anchovy and orange, cocoa sauce, grilled blueberries

€ 29,00



Crunchy octopus tentacles, mixed greens salad with cherry tomatoes, burratina, lemon zest

€ 26,00



Crunchy cod, scented with lime, red onion with raspberry, basil dressing, hazelnut pearls

€ 20,00



Vegetarian: Cabbage and apple salad, vegetarian hamburger, fried egg, sour sauce

€ 19,00





KIDS MENU

Pasta with tomato sauce, ragout or pesto

€ 8,00

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Potato gnocchi with tomato sauce, ragout or pesto

€ 9,00

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Pasta with ham and cream

€ 8,50

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Potato gnocchi with speck amatriciana

€ 9,00

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Turkey paillard with fried chips

€ 10,00

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Turkey wiener schnitzel with fried chips

€ 12,00

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Hamburger with mixed salad or fried chips

€ 10,00

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Sausage with fried chips and tomatoes

€ 9,00





VILLA MADONNA
RESTAURANT
BAR



OUR DESSERTS

Apple strudel with vanilla ice cream and berry sauce
€ 9,50



Warm dark chocolate pie with soft heart and fresh berries
€ 11,50



Revisited tart tatin with apples: Almond crumble, caramelized apples with cinnamon and salted butter,
vanilla ice cream, english cream sauce with Marsala
€ 12,00



Transparent sugar millefeuille: Pistachio cream, saffron cream, mango sorbet, pistachio frangipane
€ 13,00



Hazelnut soufflé with hazelnut butter ice cream
€ 11,50



Hide and seek: Vanilla mousse, raspberry and yuzu compote, almond frangipane, mascarpone ice
cream, crispy raspberries, raspberry veil
€ 13,00



Composition of fresh fruit
€ 7,50



Fresh berries bowl
€ 8,50



Homemade ice cream and sorbets
€ 4,50

