



VILLA MADONNA
RESTAURANT
BAR



... ENJOY YOUR MEAL!



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OUR STARTERS

Tyrolean cheese tasting: selection of cow and goat cheeses
with homemade jams and floral honey

€ 16,00



Creamy cod on polenta crouton, confit tomatoes
and basil pesto pearls

€18,00



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

€ 15,00



Marinated salmon in sugar solution with mountain lard,
Crescenza cheese cream and crispy veggie flakes

€ 22,00



Tomato water with crayfish, tomato jam and crispy shrimps

€ 22,00



Lagrein bresaola carpaccio with mixed salad,
goat cheese pearls, berries and pine nuts

€ 15,50





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WARM SOUPS

Goulash soup

€ 12,00



Caramelized onion cream

with fried leek and crispy Grana wafer

€ 11,50



Pistachio puree with zucchini and goat cheese

€ 11,50



Velvety potato cream

with cubes of roasted octopus and black olives crumble

€ 12,00





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OUR TARTARE

Mediterranean: chopped beef meat with olive oil, Taggiasca olives,
burrata, confit tomatoes and caramelized red onion

€ 24,50



Deer: marinated chopped deer, raspberries vinegar, smoked pink salt,
pumpkin, olive oil and mustard ice cream

€ 25,50



Tyrolean: chopped beef meat, apple, speck
sour sauce and olive oil

€ 24,00



Classic: chopped beef meat, capers, olive oil, mustard, egg yolk gel,
truffle and Grana chips

€ 25,50





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TRADITIONAL FIRST COURSES

Dumplings tris (spinach, cheese and speck)
with melted butter, Parmesan and chives

or

in vegetable broth with Parmesan and chives

€ 14,00



Tyrolean Spätzle with roasted rosemary potato cream,
boar ragout and smoked ricotta

€ 15,00



Schlutzkrapfen stuffed with spinach and potatoes
on sage butter and alm cheese foam

€ 16,00





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OUR FIRST COURSES

Beetroot tortelli stuffed with duck, Robiola cheese,
pears gel and beef jus

€ 17,00



Green "Casoncelli": herbs ravioli stuffed with polenta and cheese
on truffle butter and goose speck

€ 17,00



Fresh saffron tagliolini with creamy beef marrow,
toasted lard and pine nuts crumble

€ 17,00



Risotto with pumpkin cream,
roasted porcini mushrooms and sweet goat cheese ice cream

€ 24,00



Garganelli pasta with slightly spicy turnips tops,
bacon and Caciocavallo flakes

€ 14,50





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OUR MAIN COURSES

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

€ 30,00



Marinated and grilled duck breast in sugar solution, “mugnoli” broccoli,
candied apricots, duck foie gras and Cherry liquor sauce

€ 27,00



Beef cheek cooked at low temperature

on purple potatoes cream, chanterelles sauce and beetroot chips

€ 23,00



Deer with roasted potatoes, chicory, Armagnac sour cherries
and caramelized foie gras

€ 29,00



Crispy octopus tentacles with burrata,
yellow cherry tomatoes, Taggiasca olive oil and candied olives

€ 26,00



Grilled vegetables and Polenta

with Tomino or Tempeh

and balsamic vinegar pearls

€ 15,00





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KIDS MENU

Pasta with tomato sauce, ragout or pesto

€ 8,00



Potato gnocchi with tomato sauce, ragout or pesto

€ 9,00



Pasta with ham and cream

€ 8,50



Potato gnocchi with speck amatriciana

€ 9,00



Turkey paillard with fries

€ 10,00



Turkey wiener schnitzel with fries

€ 12,00



Hamburger with mixed salad or fries

€ 10,00



Classic wurstel with fries and tomatoes

€ 9,00





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OUR DESSERTS

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



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



Baileys cream with milk chocolate ganache and crispy corn
€ 11,50



Our small pastries and pralines
€ 12,00



Chantilly cream with berries, chocolate and raspberries sauce
€ 11,50



Meringata with whipped cream, strawberries
and hay ice cream
€ 10,50



Composition of fresh fruit
€ 7,50



Fresh berries bowl
€ 8,50



Homemade ice cream and sorbets
€ 4,50

