

alpes

appetizers

marinated river trout
rose sauce
and lemon – leaf broth €16



mountain "fritto misto"
alpine pine mayonnaise and
salad with honey dressing €20



local free range egg
with mushrooms from the valley
and pepper hollandaise €16



starters

grain chowder
sweet garlic, sweet peppers
lime and mint €17



tortelloni
filled with roast chicken
salad tomatoes,
basil and bay leaves €17



assoluto – clear vegetable soup
tortellini filled with "rübenkraut" €15



our classics

fast salami ® €34
homemade „speck“
with garnishes



„spaghetti al burro“ ® €32
natural yeast and aromatic pepper



cotton steak ® €26
lukewarm potato mash
kefir, chives and cucumber



for 2 persons, 30 min. € 39 p.p.

gregor wenter's cheese selection
a journey with "graukäse" €11
4 pieces € 19 €12
6 pieces € 28



sarentino's milk ® €12
cocoa shells and
mountain pine



€ 14



main courses

farmers lamb
coleslaw and spontaneous herbs

lukewarm alpine char
amarant crust, green beans salad
horseradish and wild garlic €32



glazed carrot
chickpea humus, green sweet and
spicy peppers and coriander €26

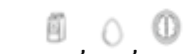


desserts

millefeuille
strawberry, rhubarb,
vanilla and malaga ice - cream €12



raffaello
chocolate, pistachio
and coconut €12



lemon tart
lemon compote,
carrot and cardamom €12



alpes

Our house aims to stimulate your senses of taste to reach the highest point of your soul.

We do trigger forgotten emotions to stimulate your deepest senses, so that the experience will become unforgettable.

Creating food, that should be eaten repeatedly because of the use of forgotten techniques of fermentation, make us feel alive.

4 times tasty

local free range egg

with mushrooms from the valley and
pepper hollandaise

tortelloni

filled with roast chicken
salad of tomatoes,
basil and bay leaves

farmers lamb

coleslaw and spontaneous herbs

lemon tart

lemon compote,
carrot and cardamom

€ 74

a dinner with



the peak of flavours

this menu is a culinary journey
through the world of La Fuga.

together for an unforgettable
experience

menu for the entire table €130
p.p.

with wine pairing for €60 or
alcohol free pairing for €35

wednesday to saturday evening

last order 20.00

5 in summer

marinated river trout

rose sauce and lemon – leaf broth

mountain “fritto misto”

alpine pine mayonnaise and
salad with honey dressing

grain chowder

sweet garlic, sweet peppers
lime and mint

lukewarm alpine char

amarant crust, green beans salad
horseradish and wild garlic

millefeuille

strawberry, rhubarb,
vanilla and malaga ice - cream

€ 87