

Our proposals...

MENU "CARNE"

The Rendena € 18

Beef tartare served in its bone, mustard majo and potato popcorn

Herbs canederlotti € 14

Duck speck and Trentingrana mousse

Beef sirloin € 25

Demi-glace, brioche bread with liver pate, apple and beetroot

The Dessert...

All the MENU € 60 per person excluding wines

MENU "ACQUA"

River Macedonia € 14

Marinated trout, fresh goat cheese with herbs, green apple, celery, pomegranate, beetroot and polenta chips

Black linguine € 14

Smoked butter and lime cuttlefish

Sturgeon € 23

Antares Trento doc sauce and sautéed spinach

The Dessert ...

All the MENU € 55 per person excluding wines

MENU "VEGGIE"

Pumpkin cream € 14

Spugnone e salsa all'aglio nero

Risotto € 16

Asparagus and mushroom powder

"Veggy" frying € 18

Zucchini flowers, perilla leaves, green asparagus and chickpea falafel accompanied by tzatziki sauce, guacamole and sweet and sour chili

The Dessert...

All the MENU € 50 per person excluding wines

Cover charge € 3,5

For food intolerances or allergies, the dining room staff will be available for any clarification by providing you with a complete list of allergens. We kindly inform our customers that some dishes may contain frozen food.



CANTINA
TOBLINO

With our delicious proposals we recommend pairing with the wines of the selection "Vènt" by **Cantina Toblino**

DESSERTS

Tartlet € 8,50

Pears and chocolate

Crème brûlée € 7

Lemon and rosemary

Cheese Cake € 7,5

Strawberry, mint and lime

COLD PLATTERS

The rustic platter of the Hosteria

carpaccio of salted meat, cheeses from our valleys, potato roesti and
cabbage salad

Small € 13

Big € 18

Mixed platter of cold cuts and cheeses

Small € 10

Big € 15

Cheese platter with honey and mustards

Small € 10

Big € 16

Cover charge € 3,5

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