

# Suisl Stube

*Bread of regiograno  
with mother leaven and salted alpine butter*

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*Compliments from the kitchen*

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*Foie gras from Périgord pigeon breast from the charcoal grill  
on smoked jus and Merano grape*

or

*Flamed Brittany with Lardo di Colonnata  
on artichoke and yuzu*

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*Mountain saffron tagliolini on green beans sauce  
with scallop and candied lemons from Amalfi*

or

*Nutmeg pumpkin risotto cooked in a copper pan with Golden Gel  
and 25-year-old balsamic vinegar from Modena*

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*Wild sea bass fried in alpine butter on Jerusalem artichoke  
with baked organic egg yolk and fermented leek*

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*Fallow deer from Naturno: saddle, goulash, carpaccio  
with red cabbage and pine nut*

or

*Beef Laugen: entrecôte, cheek, shoulder  
with root vegetables of permaculture and mountain hay*

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*Passion fruit sphere on morel,  
lemon verbena sorbet and mountain honey*

or

*Madagascar chocolate leaves filled with chestnut mousse  
on Panama coffee ice cream*

*With accompanying wine (one glass per course) or accompanying wine*