

# Suisl Stube

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

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*Compliments from the kitchen*

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*Carabineros from the charcoal grill  
on mountain hay milk with caviar and verbena*

or

*Cannolo of foie gras from Périgord  
with sea buckthorn from Valley Venosta and smoked eel*

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*Liquid peas ravioli with dried cod confit 48 °C  
in honey ham sauce and almonds from Piemont*

or

*Risotto with saffron from Sirmiano with burrata from Puglia,  
candied lemons from Amalfi and green beans*

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*Loebster from Brittany with essence crustacean,  
Passe Pierre and bergamot*

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*Tyrolean calf three times: filet, shoulder, sweetbread  
and the best of Permaculture*

or

*Fallow deer from Naturno three times: saddle, goulash, carpaccio  
and the best of Permaculture*

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*Jerusalem artichoke ice-cream with dark chocolate from Madagascar,  
spring herbs and basil granité*

or

*Kiwi with matcha tea on candied rose petals,  
lychees and Champagne*

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