



PRINZ

1871

FINE DINING

Our BergView

This is our view of the mountains:
Strong flavors that evoke traditions, combined with a vision of a modern South Tyrol
projected into the future.

The tasting menu is prepared for the entire table and the dishes on it are not served
individually.

If you do not wish to choose the tasting menu, we propose the "À la Carte" choice, which can
be freely composed by our guests.



Ravioli with goat cheese filling, served with confit mushrooms, red fruit jam, fennel sponge, hazelnut crumble and sweet and sour vegetables

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Risotto with saffron and chestnuts with sweetbreads browned in butter and rosemary with baked red bell pepper, served

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Green tomato Umami

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Lamb shank glazed with Lagrein served with potato ravioli stuffed with sheep's milk ricotta cheese, finished with turnip parsley cream and grilled broccoli.

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Ice cream flavoured with gingerbread, cinnamon and Pink Lady apple

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Tarte Tatin

75€



ALLERGENE

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À la Carte

Beef tartare with 5-grain bread croutons, lime mayonnaise and dill dressing with freshly smoked butter

22€

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Raspberry gazpacho with **burrata-filled shrimp** cooked in peanut butter, thyme snow and chickpea crisp

22€

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Risotto “acquerello” perfumed with garlic, lemon and parsley, with tuna, shrimps and octopus

25€

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Mediterranean ravioli stuffed with mint eggplant, pizzaiola sauce, marinated burrata and basil mousse

25€

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Beef tenderloin served with bbq vacuum-sealed eggplant and smoked paprika spiced fries

38€

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Seared sea bass with saffron, red bell pepper, peas, beet, and “Anna” potato with thyme

38€

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Chocolate cake with raspberry coulis and vanilla ice cream

14€

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Vanilla creme brulé with raspberries, mango and tonka

14€