

## *Apetizers*

Shrimp carpaccio, cuttlefish, purple potato & E.V.O. Oil € 12

Veal chunks in polenta crust,  
purple hood & bergamot € 10

Carpaccio of carne salada & sour vegetables € 8

Mountain pine cockerel salad, late radicchio and waffles of bread € 8

## *Home Made*

Wholemeal cannoli, broccoli and anchovies € 12

Tagliatelle with venison ragout € 10

Beetroot canederli with gorgonzola light cream € 10

Tagliolini with Trentino chilli,  
fermented black garlic & E.V.O oil powder € 14

## *Second*

Salmon steak, black rice & fennel € 16

Rabbit roll, mashed potatoes and fried artichokes € 20

Sliced veal stew with potatoes € 16

Selection of cheeses with mustards € 12

## *Dessert*

Spiced red wine pear with cinnamon-scented cheesecake € 8

Yogurt bavarois with strawberry and elderberry gelatin € 8

Guajaja dark chocolate tortelli  
with Lemongrass and English cream € 10

Apple strudel, pine nut & raisin with vanilla sauce € 7

Some of our dishes can be prepared without gluten, ask us which ones



**FOR YOU BISTROT**  
Val di Fasso - Dolomiti



**X ALP HOTEL**  
Val di Fasso - Dolomiti