



## THE TASTING ROOM

*by Marcello Corrado*

### “EDEN HOLISTIC”

#### TUTTO ROSSO

Beetroot / onion sorbet / radicchio

#### STURGEON

Passira Valley sturgeon / caviar / spinach /  
champagne vinegar sauce

#### RAMEN

Rye noodles / South Tyrol wagyu / organic chicken broth /  
shitake / quail yolk / white cabbage

#### SALMON TROUT

Passeier valley trout / miso / yuzu lettuce / daikon

#### APPLE

Apple / cinnamon/ Jamaican pepper

5 courses 130 €

Wine pairing 4 glasses 50 €

Non- alcoholic paring 4 glasses 40 €

Please notice, the tasting menu is served for the entire table.  
We appreciate your understanding.

### “LOCAL HOMAGE”

#### TUTTO ROSSO

Beetroot / onion sorbet / radicchio

#### STURGEON

Passira Valley sturgeon / caviar / spinach /  
champagne vinegar sauce

#### BREAD

Leavened bran fenugreek bread / goat cheese / horseradish

#### QUAIL

Organic quail from “Oberfreihof” San Genesisio /  
black truffle / chard / foie grass

#### RAMEN

Rye noodles / South Tyrol wagyu / organic chicken broth /  
shitake / quail yolk / white cabbage

#### FESTONI PASTA

" Vicedomini" festoni pasta / pigeon ragout / sour cherries

#### DUCK

Duck breast / spicy carrot sea buckthorn reduction / corncob

#### 5IFTY 8IGHT

Merano's goat milk chocolate /  
goat milk yogurt / cocoa Sablè Breton

8 courses 160 €

Wine pairing 4 glasses 50 € / 5 glasses 60 € / 6 glasses 70 €  
Non-alcoholic paring 4 glasses 40 €

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