

DINNER LADIN STYLE

LOCAL BACON & "KAMINWURZ" with PÜCIA and CRANBERRY-HORSERADISH
LADIN BARLEY SOUP WITH "TURTRES"

~~~ FIRST COURSES ~~~

"CAJINCÌ T'EGA", MELTED BUTTER
with SAGE and PARMESAN CHEESE

~~~ SECOND COURSE ~~~

SUCKLING PIG from the OVEN with WILD CARAWAY,
on BAKED APPLE PUREE

~~~ DESSERT ~~~

RICOTTA TART, VANILLA FOAM and WILD BERRIES

~~~ WINE OF THE DAY ~~~

Müller Thurgau - Cantina Köfererhof

Rungg Cuvée - Cantina Termeno