



# Menu NATALE

Rustic sourdough loaf, served with light chive butter  
and sea salt flakes

Crispy corn tartlet, creamy king oyster mushroom  
and rosemary, finished with shavings of "Eroe" cheese  
from the Livigno dairy

Smoked duck breast laid over a warm salad  
of savoy cabbage, apples, and pomegranate,  
bound by an acacia honey vinaigrette

Potato and buckwheat gnocchetti,  
immersed in a light taleggio fondue,  
with crunchy speck powder and fresh sage

Pork fillet, gently cooked at a low temperature,  
accompanied by a rich chestnut sauce,  
with potato purée and braised savoy cabbage

Tangerine and yogurt mousse | Panettone crumble  
Zabaione (custard) ice cream





For our little Guests

Sciatt (buckwheat fritters with cheese) and bresaola

Tagliatelle pasta with bolognese sauce

Sliced beef steak with roasted potatoes

Panna cotta with wild berries

