MONDSCHEIN: A TASTE OF THE DOLOMITES

At Mondschein, we focus on combining our love of tradition with research and experimentation of the finest ingredients available which, together with an incredible attention to detail and a warm welcome, will guarantee for a refined and innovative eating experience.





Mondschein



Alpine Lifestyle Since 1995





APPETIZERS

IL CRUDO MONDSCHEIN ^{1,7} beef tartare with mountain radicchio, smoked venison tartare onion and pomegranate	20,00€
CARPACCIO DI CERVO ^{1, 12} marinated venison carpaccio with Jerusalem artichokes, watercress and mountain pine, sided by an onion, gialletti and porcini mushroom cream	20,00€
PATATA RIPIENA ^{7,3} potato filled with melted cheese, marinated egg, porcini mushrooms and truffle	15,00€
UOVO COTTO A 65° ^{3, 7, 12} egg cooked at 65° with spinach, chlorophyil, crispy bacon and home made cheese with tarragon	14,00€
PROSCIUTTO DI SAURIS RISERVA ^{1, 3, 6, 8, 12} Sauris ham with crispy champignon	15,00€
MOUNTAIN TROUT 4, 6, 7, 12 cauliflower, cumin, chives	18,00€
LUMACHE ALLA BOURGUIGNONNE 1, 4, 7, 12 Bourguignonne style snails	13,00€





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FIRST DISHES

TAGLIOLINO AL TARTUFO NERO 1, 3, 7 home made tagliolini with black truffle	25,00€	
TRUCIOLI DI CIRMOLO ^{1, 3, 7, 8, 9} pasta served with a chamois sauce topped with dried raspberries	18,00€	
RAVIOLI DI BARBABIETOLA ^{1, 3, 7, 12} beetroot ravioli, hare, goat cheese, pears and sesame	18,00€	
RISOTTO AL CAVOLO NERO ^{3, 7, 9, 12} Black cabbage risotto with hazelnuts, lemon and star anise	17,00€	
TORTELLI DI POLENTA E MALGA ^{1, 3, 6, 7} polenta tortelli with gialletti mushrooms, truffle flavored and mountain thyme	16,00€	
GNOCCHI DI PATATE ^{1, 3, 7, 9} mountain pine flavored potato gnocchi served with game ragù and local cream cheese	15,00€	
CANEDERLI DI FORMAGGI ^{7,1} bread gnocchi made with different types of cheeses and crispy leek	14,00€	
CREMA DI ZUCCA ⁹ pumpkin velutè with chestnuts and crunchy croutons	14,00€	
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MAIN COURSES

FILETTO DI MANZO AL PÂTÊ DI FOIES GRAS ^{7,12} beef filet with foie gras pâtê served with a Port wine sauce and black truffle	45,00€
FILETTO DI CERVO ¹² venison filet on a bed of mountain pine sauce and saffron flavored pears	35,00€
BOCCONCINI DI FILETTO ⁷ byte size filet with a green pepper sauce	35,00€
COSTICINE DI AGNELLO ^{1, 3, 7} lamb chops with fines herbs, artichoke and chamomile bernese sauce	30,00€
GUANCIA DI VITELLO 1, 7, 9, 12 veal cheek with celeriac and chicory	27,00€
COSTICINE DI AGNELLO ^{1, 3, 7} lamb chops with fines herbs and carrots	30,00€
PORCHETTA DI MAIALINO ^{1,7} slow cooked pork belly with Treviso radish, apple and ginger	22,00€
FRICO CON POLENTA 712 traditional dish made with potato, cheese and ham	15,00€
Mondschein Food experience	







CONTORNI

MIXED SALAD	7,00€	
POTATO SAUTÉ 7	5,00€	
FRENCH FRIES *6	4,50€	

COVER

4,00€

* In the absence of fresh products, frozen products of the highest quality will be used











TASTING MENÙ - GUIT

served for the entire table

MOUNTAIN TROUT 4, 6, 7, 12 cauliflower, cumin, chives

UOVO COTTO A 65° ^{3,7,12} egg cooked at 65° with spinach, chlorophyil, crispy bacon and home made cheese with tarragon

RISOTTO AL TOPINAMBUR^{3, 7, 9, 12} Jerusalem artichoke risotto with goat cheese, balsamic vinegar, black garlic and marinated egg

AGNOLOTTI^{1, 3, 7, 12} ravioli with leek crème brûlée, rocket and almond pesto and sour butter foam

FILETTO DI CERVO ¹² venison filet on a bed of mountain pine sauce and saffron flavored pears

CATALANA SOFFIATA^{3,7} catalana cream with wild berries

85,00€ per person **IIO,00€** with wine pairing











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OUR DESSERTS

LA MELA ^{1,7,8} white chocolate mousse, apple and dill	14,00€
TORTINO AL CIOCCOLATO ^{1, 3, 7} chocolate cake with a dark chocolate filling and passion fruit	I2,00€
TIRAMISÙ ^{1, 3, 7, 8}	10,00€
SEMIFREDDO AL CAFFÉ BIANCO ^{1, 3, 7} white coffee semifreddo with licorice	10,00€
CATALANA SOFFIATA ^{3,7} catalana cream with wild berries	10,00€
SORBETTO DI GELATO AL PERSCHTROUM ^{1, 3, 7, 8} tarragon sorbet with almond and licorice bisquit, gin foam	10,00€
VARIETÀ DI SORBETTI selection of sorbets	7,00€







CHOCOLATE SELECTION 19.00€

CHOCOLATE^{7,8} portion for 2 people - gluten free

'AL SALE' CREMINO, DARK CHOCOLATE 75[®], BLEND WAFERS 64[®] / 75[®] / 80[®], GIANDUJA CHOCOLATE, RIBLOT TRUFFLES, 'AMOR DE CANA' TRUFFLES, CANDIED ORANGE PEEL COATED IN CHOCOLATE, DRAGEES NOCCIOLE LATTE E FONDENTE, PRALINERIA NUDA CON TESTIMONE

CHEESE SELECTION 19.00€

CARUBLÙ⁷

german cow blue cheese, damped by the hot aroma of rum and by the slight bitter taste of cocoa beans. It's spicy taste can be paired with a straw wine

FIENOSO ⁷

Goat's cheese from the Alto Adige region, covered in mountain hay for I / 2 months. Sweet flavor with a slightly sour aftertaste

BÄRENBART BIO⁷

Goat's cheese from the Lagundo dairy shop of Merano. Sweet and savory at the same time, with a slightly sour and umami aftertaste

SELECTION OF LOCAL CHEESES 7



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MEDITATION AND DESSERT WINES Portion from 0,5ml





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FOOD EXPERIENCE

We inform our customers that the ingredients used in the preparation of food and beverages served in this restaurant may contain allergens

1	Cereals containing gluten, i.e. wheat, rye, barley, oat, spelt, kamut and what derives from them.	8	Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan, Brazil nuts, pistachios, macadamia or Queensland nuts and derived products
2	Crustaceans and crustacean-based products	9	Celery and celery-based products
3	Eggs and by-products	10	Mustard and mustard-based products
4	Fish and fish-based products	11	Sesame seeds and sesame seeds based products
5	Soy and soy-based products	12	Sulfur dioxide and sulphites in concentrations above IO mg / kg
6	Peanuts and peanut- based products	13	Lupin and lupin-based products
7	Milk and dairy products (including lactose	14	Molluscs and mollusc-based product

Information regarding the presence of substances or products that may cause allergies or intolerances will be provided by the staff in service. Additionally, the relevant documentation can also be provided on request.

THE MANAGEMENT

