



MONDSCHHEIN: 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 a refined and innovative eating experience.



Mondschein



Luis Trenker

Alpine Lifestyle

Since 1995



APPETIZERS

IL CRUDO MONDSCHHEIN ^{1, 6, 12} **20**

beef tartare with mountain radicchio,
smoked venison tartare, apricots
and puffed barley

CARPACCIO DI CERVO ^{1, 12} **20**

marinated venison carpaccio
with porcini mushrooms, gialletti
mushrooms cream, marinated beetroot,
blue raspberry and mountain pine

SALMERINO MARINATO ^{4, 6, 7} **18**

marinated char with tomato emulsion,
cucumber, tarragon and amaranth

PATATA RIPIENA ^{3, 7} **15**

potato filled with melted cheese,
egg yolk and porcini mushrooms

UOVO COTTO A 65° ^{3, 7, 12} **14**

egg cooked at 65° with spinach,
crispy bacon and homemade cheese
with tarragon

LUMACHE ALLA BOURGUIGNONNE ^{1, 4, 7, 12} **13**

Bourguignonne style snails

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FOOD EXPERIENCE





FIRST DISHES

TAGLIOLINO AL TARTUFO NERO ^{1, 3, 7} **25**
homemade tagliolini with black truffle

TRUCIOLI DI CIRMOLO ^{1, 3, 7, 8, 9} **18**
pasta served with a chamois sauce
topped with dried raspberries

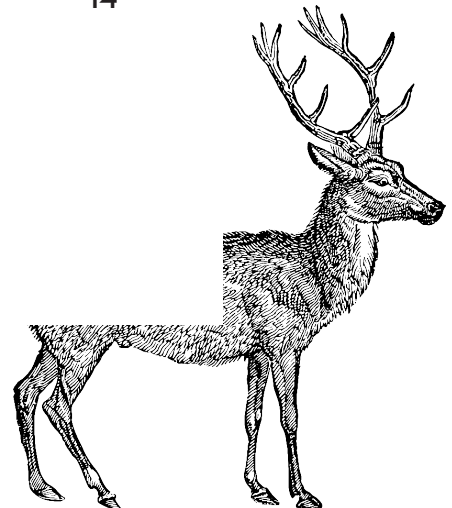
RISOTTO AI GIALLETTI ^{7, 9, 12} **18**
gjalletti mushrooms risotto
with stracchino cheese, vegetable broth
and wood sorrel

AGNOLOTTI DI POLENTA ^{1, 3, 6, 7, 9, 12} **18**
agnolotti pasta shaped polenta with
caramelized onion, malga cheese
and porcini mushrooms

GNOCCHI DI PATATE ^{1, 3, 7, 8, 9, 12} **16**
mountain pine-flavored potato gnocchi
served with game ragù and local cream
cheese

CREMA DI PATATE ^{1, 7, 12} **14**
potato cream with porcini mushrooms

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FOOD EXPERIENCE





MAIN COURSES

FILETTO DI MANZO AL FOIES GRAS ^{7, 12} **45**
beef filet with foie gras served with
Port wine sauce, black truffle and spinach

FILETTO DI CERVO ¹² **35**
venison filet on a bed of mountain pine
sauce and saffron flavored pears

BOCCONCINI DI FILETTO ^{7, 12} **35**
byte size filet

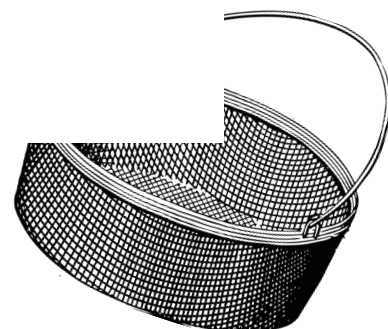
COSTICINE DI AGNELLO ^{1, 3, 7} **30**
lamb chops with leek, coriander and
yogurt herbs sauce

GUANCIA DI VITELLO ^{7, 8, 9, 12} **28**
veal cheek with smoked mashed
potatoes

FRICO CON POLENTA ⁷ **15**
traditional dish made with potatoes
and cheese

COSTATA DI MANZETTA PRUSSIANA ^{100GR} **8**
Prussian ribeye

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CONTORNI

MIXED SALAD 7

SAUTÉ POTATOES ⁷ 5

FRENCH FRIES ^{*6} 4

COVER 5

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

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FOOD EXPERIENCE





TASTING MENÙ - GUIT

served for the entire table

SALMERINO MARINATO ^{4, 6, 7}

marinated char with tomato emulsion,
cucumber, tarragon and amaranth

UOVO COTTO A 65° ^{3, 7, 12}

egg cooked at 65° with spinach,
crispy bacon and homemade cheese
with tarragon

RISOTTO AI GIALLETTI ^{7, 9, 12}

gialletti mushrooms risotto
with stracchino cheese, vegetable broth
and wood sorrel

AGNOLOTTI DI POLENTA ^{1, 3, 6, 7, 9, 12}

agnolotti pasta shaped polenta with
caramelized onion, malga cheese
and porcini mushrooms

FILETTO DI CERVO ¹²

venison filet on a bed of mountain pine
sauce and saffron flavored pears

FIENO E CAMOMILLA ^{6, 7}

hay ice-cream with chamomille foam
and caramelized popcorn

per guest

95

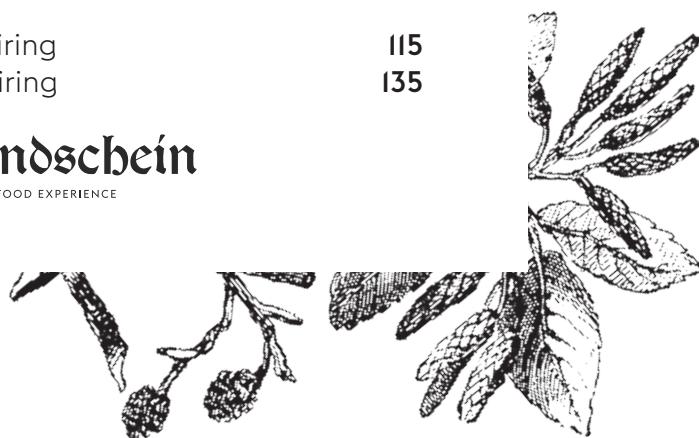
with 3 glasses wine pairing


115

with 6 glasses wine pairing

135

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FOOD EXPERIENCE





DESSERTS,
CHOCOLATE,
CHEESE AND
PAIRED WINES

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OUR DESSERTS

LA MELA ^{1,7,8} **14**
white chocolate mousse, apple and dill

TORTINO AL CIOCCOLATO ^{1,3,7} **12**
chocolate cake with a dark chocolate filling and passion fruit ice-cream

FIENO E CAMOMILLA ^{6,7} **11**
hay ice-cream with chamomille foam and caramelized popcorn

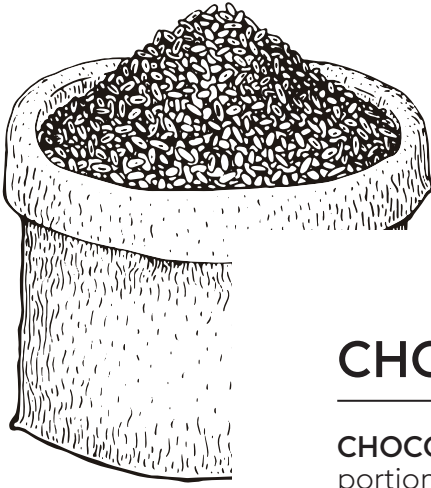
COME A COLAZIONE ^{1,3,7} **11**
pan brioche with fiordilatte ice-cream and forest fruit

TIRAMISU' ALLE FRAGOLE ^{1,3,7} **10**
strawberries tiramisu'

SORBETTO DI FRUTTA **7**
fruit sorbet

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FOOD EXPERIENCE





CHOCOLATE SELECTION

19

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

CARUBLÙ ⁷

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

FIENOSO ⁷

goat's cheese from the Alto Adige region, covered in mountain hay for 1 / 2 months. Sweet flavor with a slightly sour aftertaste

BÄRENBART BIO ⁷

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

SAUTERNES 2014 7
Château Gravas 13,5%

MERLINO ROSSO FORTIFICATO 7
Pojer e Sandri Trento 19%

RECIOTTO DELLA VALPOLICELLA 7
Saltari Valpolicella Docg 14,5%

MOSCATO ROSA 2016 7
Franz Haas Alto Adige Doc 10,5%

GEWÜRZTRAMINER SPÄTLASE 8
Late harvest 2015
J. Hofstätter Südtirol Doc 11%

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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 seed-based products
5	Soy and soy-based products	12	Sulfur dioxide and sulphites in concentrations above 10 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 products

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

LOVE US & TAG US



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