



MONDSCHHEIN: A TASTE OF THE DOLOMITES

At Mondscheïn, 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.



Mondscheïn



Luis Trenker

Alpine Lifestyle

Since 1995



APPETIZERS

IL CRUDO MONDSCHEN ^{1, 6, 12} **22**
beef tartare with mountain radicchio
and smoked venison tartare, beetroot
and jerusalem artichoke

CERVO TONNATO ^{3, 6, 9, 10} **20**
venison in tuna sauce with fir buds
and fir oil

TROTA AFFUMICATA ^{1, 4, 7, 9} **18**
smoked trout with hay and rocket

LINGUA DI VITELLO GLASSATA ^{3, 7, 9} **16**
glazed veal tongue, green beans
and hollandaise sauce

LUMACHE ^{1, 4, 7, 9, 12, 14} **16**
snails, mountain herbs butter
and soft polenta

Mondschein
FOOD EXPERIENCE





FIRST DISHES

RISOTTO AI PISELLI 7, 9

risotto with pea, wild garlic
and yogurt

20

SPAGHETTONE AL BRODO DI POLLO 1, 5, 7, 9, 10, 14

spaghetti in chicken broth with fir-infused
oil and juniper

18

BOTTONI ALLE ERBE 1, 3, 7, 9

herbs ravioli with gorgonzola cheese
and dandelion honey

18

GNOCCHI DI PATATE 1, 3, 7, 8, 9, 12

potato gnocchi with wild game ragu',
mountain pine and local cream cheese

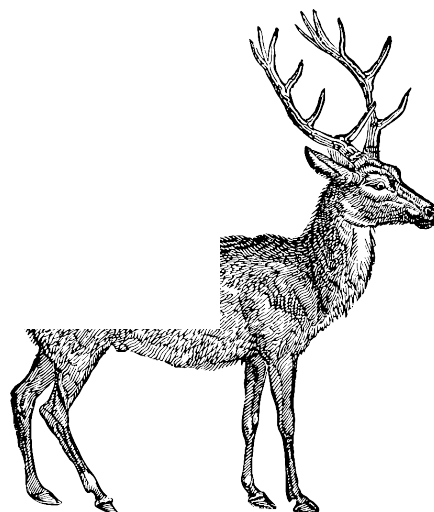
16

CREMA DI PATATE 1, 6, 9

potato cream soup with barley and
gialletti mushrooms

14

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FOOD EXPERIENCE





MAIN COURSES

FILETTO DI MANZO AL FOIE GRAS ^{5, 7, 12} **40**
beef fillet with foie gras and port wine

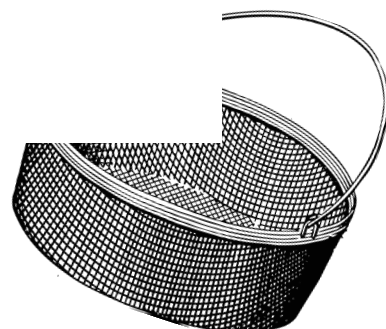
FILETTO DI CERVO ^{5, 12} **32**
venison fillet on a mountain pine sauce
with saffron flavoured pear

COSTICINE DI AGNELLO ^{7, 9, 12} **30**
lamb ribs with fine herbs and carrots

BACCALÀ ^{4, 7, 9, 12} **26**
salt cod with laurel and spinach

PRUSSIAN BEEF ^{100GR} **9**

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FOOD EXPERIENCE





SIDES

MIXED SALAD FROM OUR GARDEN 8

SEASONAL VEGETABLES 6

SAUTEED POTATOES ⁷ 5

FRENCH FRIES ^{*6} 5

COVER CHARGE 6
amuse bouche and homemade bread

HOMEMADE BREAD 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

TROTA AFFUMICATA ^{1, 4, 7, 9}
smoked trout with hay and rocket

LINGUA DI VITELLO GLASSATA ^{3, 7, 9}
glazed veal tongue, green beans
and hollandaise sauce

RISOTTO AI PISELLI ^{7, 9}
risotto with pea, wild garlic
and yogurt

BOTTONI ALLE ERBE ^{1, 3, 7, 9}
herbs ravioli with gorgonzola cheese
and dandelion honey

FILETTO DI CERVO ^{5, 12}
venison fillet on a mountain pine sauce
with saffron flavoured pear

STRAWBERRIES, ELDERFLOWER AND BAY LEAF ³

CHOCOLATE AND MINT ^{1, 7, 8}

per person 95

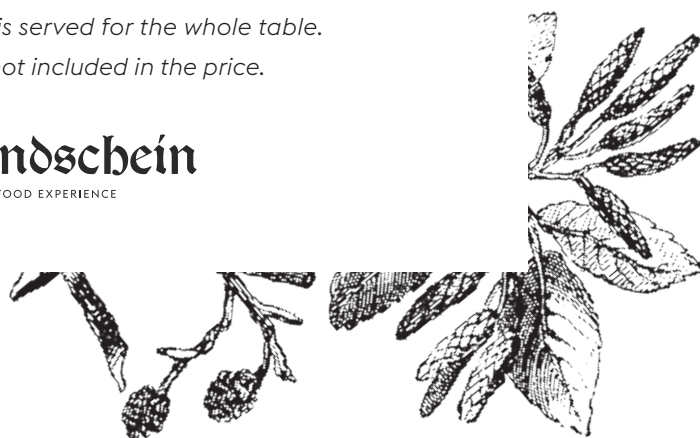
wine pairing 30

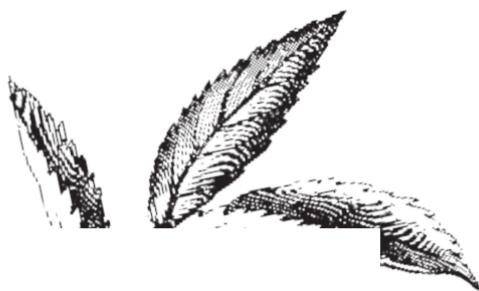
55

The tasting menù is served for the whole table.

The cover is not included in the price.

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FOOD EXPERIENCE

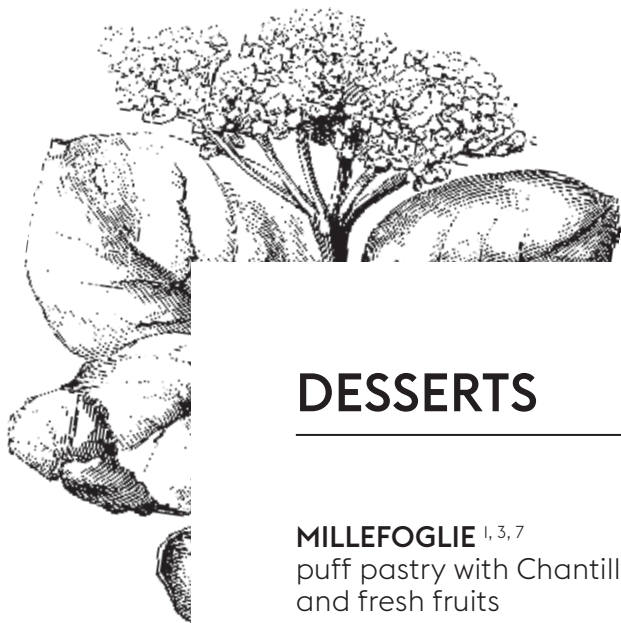




DESSERTS,
CHEESE,
CHOCOLATE
AND PAIRED
WINES



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DESSERTS

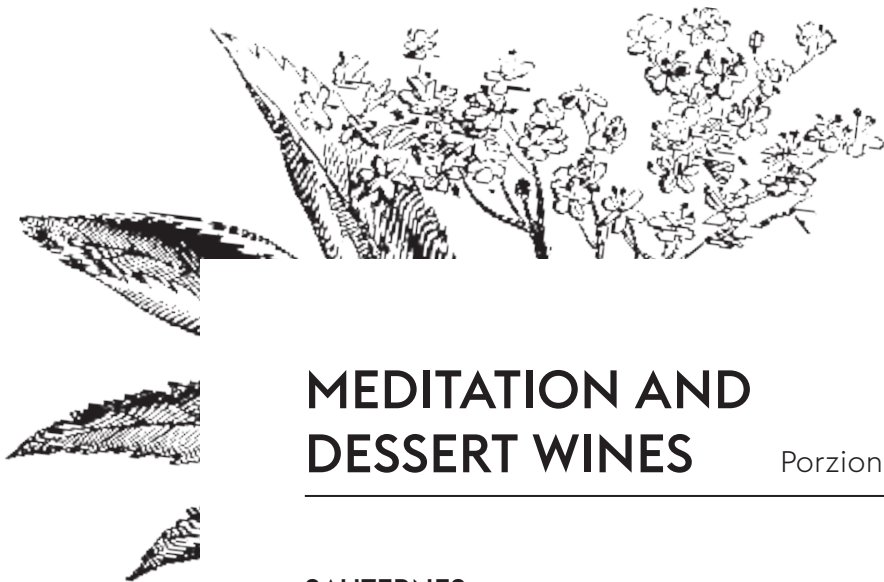
MILLEFOGLIE ^{1, 3, 7} puff pastry with Chantilly cream and fresh fruits	13
CIOCCOLATO E MENTA ^{1, 7, 8} chocolate and mint	12
IL NOSTRO MAGNUM ^{3, 7, 8} homemade ice-cream with wild berries, chocolate and hazelnuts	10
TIRAMISÙ ^{1, 3, 7, 8}	10
FRUIT SORBET	7

CHEESE AND CHOCOLATE

LOCAL CHEESE SELECTION ^{1, 7} per person	14
CHOCOLATE SELECTION ^{7, 8} portion for 2 people - gluten free	23

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FOOD EXPERIENCE





MEDITATION AND DESSERT WINES

Porzione da 50 ml

SAUTERNES

Château Gravas 2018 13%

8

ROSSO FORTIFICATO 'MERLINO'

Pojer e Sandri 19%

Trentino Doc

8

PETIT MANSENG 'CANTHUS'

Cantina Colterenzio 2020 10%

Vigneti delle Dolomiti Igt

8

MOSCATO ROSA

Franz Haas 2022 10,5%

Alto Adige Doc

8

GEWURZTRAMINER 'PASITEA ORO'

Girland 2023 10%

Alto Adige Doc

8

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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 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 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

LOVE US & TAG US



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#tasteofthedolomites



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