Aperitif | per glass

Ca del Bosco Franciacorta Cuvee Prestige

The Cuvée Prestige Franciacorta has a brilliant pale yellow color. Aroma of ripe peaches, apples, and delicate floral notes. On the palate, it is elegantly structured with harmonious acidity.

11.-

Wine Recommendation | by Sommelièr Milan

Sylvaner Praepositus Novacella Abbey Winery

Color: straw yellow with greenish hints.

Aromas: ripe apple, walnut, pear, and orange peel. Taste: intense fruit, subtle acidity, and fine spiciness.

41.-

Merlot Gant Andriano Winery

A profound Merlot Riserva with a multilayered bouquet reminiscent of dried fruits, wild raspberries, blackberries, and tobacco. On the palate, dense fruit, a powerful body, and polished tannins create an expressive and elegant wine.

89.-

Beer Recommendation | by Host Stefan

Colonial IPA

Batzen Brewery Bolzano | India Pale Ale | 6,9%

Bold, copper-colored India Pale Ale with intense citrus and herbal notes. Dry, bitter, and full of aroma. Pairs perfectly with spicy food, grilled meat, or aged hard cheese.

8.-

The water springs from the source at the Völlaner Joch. Using an in-house **BWT** system, the water is mineralized and enriched with trace elements.

This way, we obtain excellent local mineral water while reducing environmental impact by eliminating empty bottle deliveries.



Tomato salad

burrata | marinated Tropea onions | balsamic dressing

Honeydew melon

buffalo mozzarella | homemade grissini | passion fruit

avocado

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Homemade "Taglierini" pasta prawns | saffron | chili | olives

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Beef croquettes peas | chives

Consommé

truffle pearls | vegetables | pasta

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Forest fruits | Drink

The best of chickpeas coriander | cumin | crème fraîche

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Braised duck leg

Madeira jus | baked apple | cinnamon | mashed potatoes carrots

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Alpine char fillet from the Passiria valley

beurre blanc | dill | mashed potatoes | carrots

Semolina pudding sour cherries | hazelnut

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Blackberry sorbet

Baileys | puff pastry grissini

Selection of regional cheeses

vegetarian 🍸

Der Waldhof | 23rd May 2025

