

1224

RESTAURANT

Cortina

À LA CARTE

Raw venison, red prawn and miso consommé

Roasted veal sweetbread and Salmoriglio sauce

Grilled eel and Maitake mushrooms

Potage of clams and snails with wild garlic

Parmesan and green sauce cappelletti with mustard in capon broth

Bitter orange risotto and pumpkin with black walnuts and cardamom

Surf 'N Turf

- Cold linguine, roast gravy sauce, sea food and almond milk -

Stuffed tomato gnocchi and frog legs

Grilled char fish and Italian sauce

Roast pigeon, citron and Verjus sauce

Lamb, scampi and purslane

Rossini

- Beef, foie gras, cuttlefish and teriyaki sauce -

1 or 2 courses: € 90
3 courses: € 120

Prices are per person.

*The "À la carte menu" is available for a maximum of eight guests.
Please inform our staff of any allergies or intolerances.*

Cover charge: € 8

1224

RESTAURANT

Cortina

TASTING MENU

"I CLASSICI DI FEDERICO"

Roasted veal sweetbread and Salmoriglio sauce

Parmesan and green sauce cappelletti with mustard in capon broth

Rossini

- Beef, foie gras, cuttlefish, teriyaki sauce -

Handmade ice cream

€ 120

*The tasting menu is served the same for the entire table.
Occasional variations may occur depending on ingredient availability.*

Cover charge: € 8

1224

RESTAURANT

Cortina

TASTING MENU

"SCOGLIO & DOLOMITE"

Raw venison, red prawn and miso consommé

Potage of clams and snails with wild garlic

Surf 'N Turf

Grilled eel and Maitake mushrooms

Lamb, scampi and purslane

Zuppa Inglese

€ 160

*The tasting menu is served the same for the entire table.
Occasional variations may occur depending on ingredient availability.*

Cover charge: € 8