

1224

RESTAURANT

Cortina

À LA CARTE

Mille Feuille

Lovage, fig, pistachio and cucumber milk

Summer veal sweetbread

with green tomatoes, plums and Choron sauce

Grilled Val di Fiemme trout with fir and wine sauce

Snails, wild garlic and mustard

Sunday

Parmesan and green sauce cappelletti with italian mustard in capon broth

Bitter orange risotto,
black walnuts, cardamom and rabbit kidneys

Fusilli with raw venison and red fruits

Citrus ravioli, mushroom and roasted potatoes consommé

Roasted duck, celeriac and Verjus sauce

Lamb and goat cheese

Beef, mushrooms and juniper apricots sauce

Roe deer Rossini

1 or 2 courses: 90 euro
3 course: 120 euro

Prices are per person.

*The "À la carte" menu is available for up to a maximum of eight guests.
Inform our staff about possible intolerances and allergies.*

Cover charge: 8 euro

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MENU "RADICI"

Summer veal sweetbread
with green tomatoes, plums and Choron sauce

Sunday
Parmesan and green sauce cappelletti with italian mustard in capon broth

Roe deer Rossini

Hand made ice cream

The tasting menu is served the same for the entire table.

120 euro

Wine pairing: 60 euro

Cover charge: 8 euro

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MENU "MOVIMENTO"

Oyster and kiwi

Mille Feuille

Snails with wild garlic and mustard

Fusilli with raw venison and red fruits

Bitter orange risotto

Grilled trout

Roasted duck, celeriac and Verjus sauce

Asparagus crème brûlée

The tasting menu is served the same for the entire table.

160 euro

Wine pairing: 95 euro

Cover charge: 8 euro