



# Piccolo Lord MENU

## Traditional

We take you on a journey through our kitchen and invite you to  
to savour the dishes selected by our chef  
(menu for the whole table):  
from the chef's welcome to the pre-dessert and small pastries.

4 courses **€ 64,00**

Pumpkin, speck, cheese	<b>€ 17,00</b>
“Schlutzkrapfen”, chives, “Graukäse” (local cheese)	<b>€ 17,00</b>
Veal, onion, mashed potatoes	<b>€ 27,00</b>
Apple strudel	<b>€ 13,00</b>

## Innovativ

4 courses € 70,00

6 courses € 90,00

8 courses € 110,00

Salmon trout, horseradish, beetroot	€ 17,00
Beef steak, black salsify, pan brioche	€ 21,00
Egg, cauliflower, bay leaf	€ 14,00
Tagliatelle, duck, sea buckthorn	€ 20,00
Gnocchi, herbs, string cheese	€ 20,00
Char, savoy cabbage, speck	€ 30,00
Lamb, broccoli, jus from Lagrein (wine)	€ 32,00
Pear, yoghurt, hazelnuts	€ 15,00

## On request

Please contact us for special dishes.

# Christmas 2024

We would like to take you on a journey through our kitchen and invite you to try the menu that our chef has designed for the Christmas holidays.

Price € 95,00

*Wines excluded | Menu for the whole table*

Welcome to the kitchen

Vichyssoise, matured pecorino  
cheese, South Tyrolean Amatriciana

Veal carpaccio, rocket salad, peanuts

“Ravioli tre arrosti”, celeriac, thyme

Beef, broccoli, mulled wine

Beetroot sorbet, gin, persimmon

Panettone with Zabaglione cream

# New Year 2024

Price € 180,00

*Wines excluded | Menu for the whole table*

## Aperitif

Venison tataki, horseradish, apple

Cuttlefish tagliatelle, buerre blanc,  
hazelnuts

Ricotta ravioli, lemon, scallops

Rice, deer, mandarin

Turbot, harlequin of vegetables, dill

Kiwi sorbet, Arunda sparkling wine,  
lovage

Montblanc

Small pastry

At midnight, we toast with sparkling wine and enjoy - very traditionally - Italian "Cotechino"\* and lentils.

*\*"Cotechino" is a hearty Italian pork sausage that is traditionally eaten by Italians at Christmas and New Year's Eve.*