

New Year's menu



The new year stands before us,
like a chapter in a book,
waiting to be written.
We can help write that story
by setting goals.

Wine recommendation

Sauvignon St. Valentin
- KG St. Michael/Eppan -
42,00 Euro



Puligny Montrachet
- Domaine Bernard Moreau et Fils -
98,00 Euro



Cassiano BIO
- Weingut Manincor -
47,00 Euro



Tignanello
- Antinori -
110,00 Euro

New Year's menu

ALPIANA`s New Year aperitif with:
Oysters, pumpernickel bread, smoked salmon,
baguette, acciughe, green olives



Red shrimp from sicily, khaki, fermented garlic emulsion,
mediterranean ananas crumble, caviar



Apple "Granny smith", celeriac, currants bread, venison



Selfmade raviolo, egg yolk, spinach, scorzone truffle



White cod "Lione", spicy tomato-espuma,
"crossne", kaffir-lemongrass-sauce



Black angus beef, roasted onions sauce, chervil root,
mini-carrots, potatoes confit



"Manjari" Valrhona chocolate, toffee, chilli,
mango, blood orange ice-cream