

RECOMMENDATION

APERITIF

Aperol Lemon Spritz

aperol | bitter lemon | menta | zenzero

9,50

WHITE WINE

Sauvignon Oberberg

DOC 2022

Vineyard Kornell Florian Brigl | Settequerce

Sage | gooseberry | ripe exotic fruits
complex | saline | long finish

58,00

RED WINE

Cabernet Riserva

DOC 2021

Vineyard Wassererhof Christoph Mock | Fiè

Dark berries | cassis
spicy | elegant body | robust

63,00

KIDS MENU

Tortellini

tomato sauce | ragout

OR

Fried plaice fillet

cauliflower | basmati rice

AND

Ice cream



DINNER

Focaccia | tomatoes | onions 
olive oil

AT THE BUFFET

Salads

vegetables | dressing

Carne salada

mango | artichokes | jocca

Wild rice

zucchini | goat burratina | cornflower blossom

Juice

blackberries | almonds

OR

Lentil cream soup

liquorice | prawns

Pennoni

Castelmagno | Jerusalem artichoke | rhubarb

OR

Garganelli

white asparagus | Greek white | red onions

Veal tagliata

cauliflower | pineapple | kaffir lime sauce

OR

Gurnard

sweet potato | king oyster mushrooms | red wine

OR

Scamorza cheese

black salsify | edamame | mustard

Brownie

raspberry jelly

OR

Lemon tart

AT THE BUFFET

Ice cream selection

Cheese selection

WINE BY GLASS 1/8 l

WHITE

Pinot Grigio DOC 2025	
Winery Termeno	7,00
Chardonnay Magred DOC 2024	
Winery Nalles-Magré	7,50
Lugana DOC 2025	
(Trebbiano di Soave)	
Ca dei Frati Lombardia	7,60
Weißburgunder DOC 2022	
Vineyard Himmelreich-Hof Castebello	7,60
Riesling Falkenstein DOC 2024	
Vineyard Falkenstein Naturno	8,50

ROSE

Mitterberg Rosé Morgenrot 2024	
(Blauburgunder, Zweigelt)	
Vineyard Himmelreich-Hof Castebello	8,00

RED

Juval Gneis 2024	
(Zweigelt, Blauburgunder, St. Laurent, Gamay)	
Winery Unterortl Castebello	7,50
Zweigelt Marinushof 2023	
Winery Marinushof Castebello	8,50
Fihl DOC 2022	
(Merlot)	
Vineyard Peter Dipoli Egna	8,60
Lagrein Ora Riserva DOC 2023	
Vineyard Carlotto Ora	8,60
Chianti Classico Monsanto DOCG 2023	
(Sangiovese)	
Tenuta Castello di Monsanto Toscana	8,80
Iugum DOC 2019	
(Merlot, Cabernet Sauvignon)	
Vineyard Peter Dipoli Egna	14,00

SWEET

Moscato d'Asti DOCG 2025	
Paolo Saracco Piemonte	7,50
Château La Fleur des Pins 2024	
(Semillon, Sauvignon, Muscadelle)	
Graves Supérieures	8,50
Moscato Rosa DOC 2024	
Vineyard Franz Haas Montagna	14,50

CORAVIN

More wines by the glass in our wine list!



Tuesday | July 28th 2026

M E N U



ENJOY

Perathoner Family
Chef | Matteo Picco
Maitre | Angelo Cuocci
and the entire team