



Bölzer Kuchkastl

PRESULIS

Home-marinated saddle of venison, apple and beetroot,
gin from the Alpe di Siusi

Fiè beef tongue, sweet and sour local apple,
red onion, horseradish cottage cheese

Fish soup, from Huber pond fresh water,
homemade farmer's bread

Homemade tagliatelle with "Kloatzn" flour (dried pears),
duck ragout, grey cheese

Polenta, porcini mushrooms, alpine cheese

Tyrolean ravioli with grape seed flour, filled with chestnuts,
local beef ragout, local wine foam from our winemakers

Local beef goulash, pressed herb dumpling,
onion, parsley root

Local venison, speck, chestnuts, wild broccoli

Salted beetroot from the Untergamper farm in Aica di Fiè,
fresh goat's cheese, spinach foam

(Upon advance reservation and min. 2 people):

South Tyrolean lake Char in a salt crust,
potatoes, cherry tomatoes, celery

"Schmarrn" ricotta, compote of Presule apricots
from the Front farm

Sweet potato dumplings, poppy seeds and plums,
homemade vanilla sauce

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Rest day: Monday