



VILLA MADONNA
RESTAURANT
BAR



... ENJOY YOUR MEAL!



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OUR STARTERS

Tasting of Tyrolean cheeses: selection of cow and goat cheeses, pecorino ice cream
with homemade jams and floral honey

€ 16,00



Crispy lime-scented cod fish with raspberry red onion,
basil dressing and hazelnut perlage

€ 18,00



Cold cuts dish served with mountain butter,
horseradish cream and pickles

€15,00



Marinated salmon in sugar solution with black olive crumble
and Chardonnay wine cream

€ 22,00



Vitello tonnato my way: English-style beef carpaccio,
with tuna and egg mousse with hazelnut oil, seasonal vegetables
and pepper powder

€ 19,00





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OUR TARTARE

Mediterranean: chopped beef meat with olive oil, Taggiasca olives,
burrata, confit tomatoes and chili caviar

€ 24,50



Deer: marinated deer, raspberry vinegar, smoked pink salt,
mango, olive oil and Dijon mustard ice cream

€ 25,50



Tyrolean: chopped beef meat, apple, speck, sour sauce
and olive oil

€ 24,00



Classic: chopped beef meat, capers, olive oil, mustard,
truffle petals and Armagnac eggnog

€ 25,50



Spicy: chopped beef meat flavored with beef marrow, chopped hazelnuts,
capers, glazed shallots and truffle pearls

€ 25,50





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SALADS (SINGLE COURSE)

Mixed Caprese: cold tomato cream, buffalo mozzarella,
prawn tartare, faux basil caviar and edible flowers

€ 14,00



Crispy: mixed salad, crispy chicken, speck, cherry tomatoes
and yogurt sauce

€ 13,50



Alpe: bresaola carpaccio, mixed salad with flowers and berries
and goat cheese rocher

€ 13,00



Vegetarian: basmati rice with aromatic herbs, vegetables, marinated salmon,
almonds, raspberry gel and caramelized red onion

€ 13,50





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KIDS MENU

Pasta with tomato sauce, ragout or pesto

€ 8,00

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Potato gnocchi with tomato sauce, ragout or pesto

€ 9,00

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Pasta with ham and cream

€ 8,50

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Potato gnocchi with speck amatriciana

€ 9,00

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Turkey paillard with fried chips

€ 10,00

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Turkey wiener schnitzel with fried chips

€ 12,00

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Hamburger with mixed salad or fried chips

€ 10,00

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Sausage with fried chips and tomatoes

€ 9,00





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OUR FIRST COURSES

Dumplings tris (spinach, cheese and speck) with melted butter, Parmesan and chives
or in vegetable broth

€ 14,00



Egg tagliolini with shellfish and black garlic butter, prawns, burrata and crunchy black olives

€ 18,00



Garganelli noodle with creamy mountain cheese, porcini mushrooms and crispy raspberries

€ 15,00



Tyrolean spätzle with marinated deer ragout and caciocavallo cheese flakes

€ 16,00



Tortelli ravioli filled with guinea fowl sautéed with beef umami and toasted hazelnut,
summer truffle petals and blueberry gel

€ 17,50



Risotto with mountain saffron, goose ham carpaccio, roasted almonds,
chocolate ice cream and salted chilli pepper

€ 24,00



Tyrolean Schlutzkrapfen stuffed with spinach and potatoes
sautéed with farm butter and sage sauce

€ 16,50



Egg cappellacci ravioli filled with rabbit ragù and potatoes
sautéed with thyme butter and roasted polenta

€ 17,00





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OUR MAIN COURSES

Beef tagliata with rocket, cherry tomatoes, sautéed potatoes and Grana

€ 30,00



Marinated duck breast in sugar solution with wild mugnoli, semi-candied apricots,
duck foie gras and cherry reduction

€ 27,00



Beef cheek cooked at low temperature (24h) on soft beetroot potato cream,
chanterelle sauce and beetroot chips

€ 23,00



Deer fillet with roasted potato, puntarelle, Armagnac sour cherries
and caramelized foie gras

€ 29,00



Crispy octopus tentacles with burratina, pepper gel,
grapeseed oil and cherry tomatoes

€ 26,00



Grilled vegetables and polenta with tomino cheese *or* grilled tempeh
with balsamic vinegar pearls

€ 15,00





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OUR DESSERTS

Apple strudel with vanilla ice cream and red fruits sauce

€ 9,50



Warm dark chocolate pie with soft heart and fresh berries

€ 11,50



Vanilla soufflé with berry compote

€ 11,00



Homemade small pastries and pralines

€ 12,00



Sacher mousse with almond and vanilla ice cream

€ 11,50



Composition of fresh fruit

€ 7,50



Fresh berries bowl

€ 8,50



Homemade ice cream and sorbets

€ 4,50

