



GRUAL

Our senses are stimulated by the mountains and forest
– the smell of the leaves, mountain pine and juniper,
the feeling of the clean air and damp moss.

Yet, there are no adjectives that fully describe the
aromas and flavours – it is just something we sense.

Grual is a memory: a past already lived, a moment we feel today and we will remember tomorrow.

Grual means being able to taste and recognise flavours and where they come from.

Grual is the name of our mountain and spectacular backdrop of this Resort.

Grual is an “altimetric” menu, where every ingredient has a specific altitude: High Mountain, Alpine Pasture and Valley Floor.

HIGH MOUNTAIN

Huchen

Research and rarity:
from fresh water,
a precious salmon.

Escape,
chasing the wild.

Deer

ALPINE PASTURE

Underground
red natural power.

Red turnip

Cranberries

Wellness micro-filters
decorating branches

Life in life: in the water that flows,
that consumes the stone
and cannot be stopped.

Whitefish

VALLEY FLOOR

Mountain Potatoes

Because Earth is a chrysalis:
a womb of wonder,
silence and beauty.

To flow and strive downwards,
seeking depth and final destination.

Arctic char

Roe Deer

Impervious movements
in one shape.

It's not about making a choice,
it's about being chosen.

Nostrano Stravecchio

Duality,
good and evil.
So many things
in one.

Apple

Crayfish

A light in
the creek at night

Junction between
aquatic and terrestrial
ecosystems

Lake sardines

HIGH MOUNTAIN

ALPINE PASTURE

VALLEY FLOOR



TASTING MENU “THE PATH”

8 courses: **90**

Mountain potatoes, onion and rosehip ketchup

Marinated whitefish, iced salad, lake citrus fruit and Jerusalem artichoke

Red turnip dumplings, alpine ricotta and black tea

Risotto creamed with Nostrano Stravecchio cheese, lake sardines powder, Aztec Herb

Arctic char with chestnut cream, salsify, mountain lardo and red wine molasses

Saddle of roe deer, red cabbage and crunchy polenta

Yogurt foam, grapefruit sorbet and thyme

Raspberry and apple tarte tatin with red fruit sauce and its sorbet

SELECTION OF LOCAL WINES: **50**

8-course vegetarian option available



TASTING MENU “THE PEAK”

12 courses: **130**

Mountain potatoes, onion and rosehip ketchup

Marinated whitefish, iced salad, lake citrus fruit and Jerusalem artichoke

Crayfish, celery and watercress

Red turnip dumplings, alpine ricotta and black tea

Spaghetti Monograno Felicetti, smoked mountain butter, cornelian and deer

Huchen, turnip tops, parsnips and trout roe

Arctic char with chestnut cream, salsify, mountain lardo and red wine molasses

Saddle of roe deer, red cabbage and crunchy polenta

Roe deer crepinette, quince, catchfly

Yogurt foam, grapefruit sorbet and thyme

Raspberry and apple tarte tatin with red fruit sauce and its sorbet

Undergrowth - Chestnut and juniper cream, cranberry compote and cocoa bean ice cream

SELECTION OF LOCAL WINES: **80**

Tasting menus are only available for the entire table

À LA CARTE MENU

VALLEY FLOOR

Mountain potatoes, onion and rosehip ketchup	30
Marinated whitefish, iced salad, lake citrus fruit and Jerusalem artichoke	32
Bottoni ravioli with hen reduced broth, crayfish and Bleggio walnuts	30
Red turnip dumplings, alpine ricotta and black tea	30
Crunchy local chicken and creamy potatoes with Spressat cheese	36
Veal sweetbreads, celeriac, lemon and thyme cream, pollen	34

ALPINE PASTURE

Mountain Egg with buckwheat, cauliflower and black truffle	34
Risotto creamed with Nostrano Stravecchio cheese, lake sardines powder, Aztec Herb	30
Rendena beef, Chinese artichoke, golden mushrooms and Nosiola wine zabaione	40
Pork belly, pumpkin millefeuille, preserved quince and catchfly	38

HIGH MOUNTAIN

Spaghetti Monograno Felicetti, smoked mountain butter, cornelian and deer	34
Arctic char with chestnut cream, salsify, mountain lardo and red wine molasses	36
Saddle of roe deer, red cabbage and crunchy polenta	42
River trout, fennel, leeks and dandelion oil	32

Selection of Trentino-Alto Adige cheeses from the trolley	28
---	-----------

Our meals may contain allergens. For further information please contact our Staff. The fish meant to be eaten raw is subjected to a blast chilling preventive treatment according to the rules prescribed by EC Regulation 854/2004. In order to assure the hygiene and food safety and the organoleptic properties of the product, our preparations can be subjected to blast chilling.

DESSERTS

Cornelian meringue
with chocolate crumble **20**

PAIRING **12**
Essenzia - Pojer & Sandri

“Mountain Egg“- Single origin
chocolate 72%, hazelnut emulsion,
smoked caramel **20**

PAIRING **15**
Rhum Dolomites Fine Old - Zu Plun

Undergrowth - Chestnut and juniper
cream, cranberry compote
and cocoa bean ice cream **20**

PAIRING **15**
Grappa Le 18 Lune Riserva Botte Porto
- Marzadro

Raspberry and apple tarte tatin
with red fruit sauce and its sorbet **20**

PAIRING **8**
Moscato Rosa - Marco Donati

HERBAL INFUSIONS FROM THE WOOD

PURITY

Softly sweet and fragrant.
Trentino apple, verbena, fennel seeds,
peony petals, lavender flowers, sage
leaves. **12**

TRANQUILLITY

Sweet flavour and velvety aftertaste.
Trentino apple, lemon balm leaves,
mint leaves, fennel, chamomile, carob
pieces, cinnamon, dog rose, lemon. **12**

BALANCE

Lightly spiced and enveloping.
Ginger, cinnamon, verbena,
chamomile, lavender flowers. **12**

RELAXATION

Captivating and refreshing citrus notes.
Chamomile flowers, hawthorn leaves,
lemon balm leaves, lime leaves,
orange blossom. **12**

COFFEE

Giamaica Coffee “Afribon”
Espresso Selection **4,5**

Filter Coffee “Honduras San Antonio”
Idruper Selection **14**

