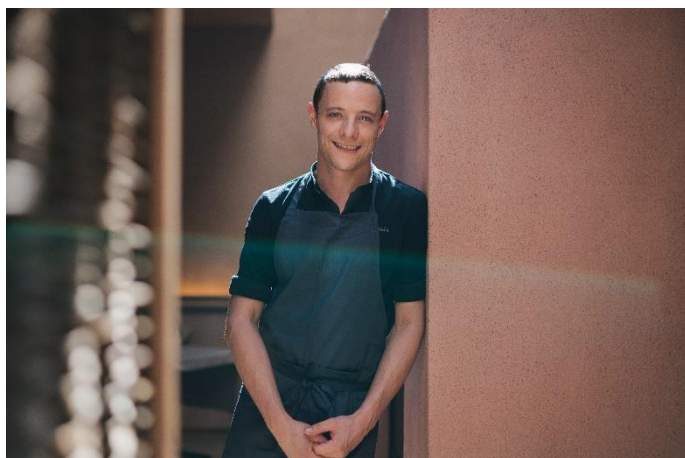


Degustation menu



"My cuisine is a tribute to the honest flavors of the region."

- Daniel Sanin

A Journey of the Senses with Chef Daniel Sanin

Welcome to a culinary journey where I will guide you through nine courses. Each dish tells its own story.

Discover the variety of alpine flavors inspired by the timeless architecture of the vigilius mountain resort. My aim is to capture the essence of South Tyrol and combine local, seasonal products with both traditional and modern influences.

Enjoy your dinner!

Daniel Sanin,
with kitchen team

Menu

Local char, sauvignon blanc, Mount Vigilijoch herbs, cashew nuts, yuzu caviar

Veal sweetbread cappuccino, leek, mushrooms, sautéed sweetbread, creamed purple potatoes

Beetroot - saffron fusilloni, blood oranges, alpine caviar, sea urchin

Acquarello risotto, strawberry, Tyrolean grey cheese, chanterelles, basil

Smoked-nettle sorbet

Turbot, couscous, yoghurt, pistachio cream, nero di seppia, chilli foam

Rib eye steak, morels, Pusterian potato espuma, truffle, jus

White chocolate, lime, cucumber, green apple

Menu price €125 per person

Wine pairing:

4 wines for € 58 per person

7 wines for € 98 per person