



MONDSCHHEIN: A TASTE OF THE DOLOMITES

At Mondschein, we focus on combining our love of tradition with research and experimentation of the finest ingredients available which, together with an incredible attention to detail and a warm welcome, will guarantee for a refined and innovative eating experience.



Mondschein



Luis Trenker

Alpine Lifestyle

Since 1995



APPETIZERS

TARTARE DI MANZO ^{1, 3, 7} **25**
beef tartare with mountain radicchio

CERVO TONNATO ^{3, 6, 9, 10} **22**
venison in tuna sauce with fir buds
and fir oil

SALMERINO MARINATO ^{1, 4, 5, 7, 9} **18**
marinated char, spicy sauce, whey
and green beans

LINGUA DI VITELLO ⁹ **18**
veal tongue, chicory and dandelion honey

UOVO FRITTO ^{1, 3, 6, 7, 8, 9} **18**
fried egg with Taleggio cheese
and mushrooms

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FOOD EXPERIENCE





FIRST DISHES

RISOTTO ^{7,9} **20**
with wild garlic, elderflower and lemon

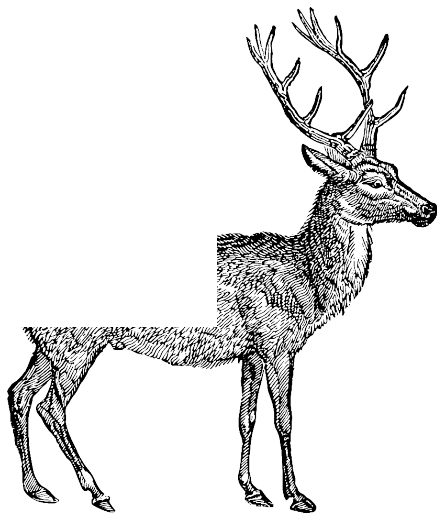
SPAGHETTONE AL BRODO DI POLLO ^{1, 5, 7, 9, 10, 14} **20**
spaghetti in chicken broth with fir-infused oil and juniper

RAVIOLI AI FORMAGGI ^{1, 3, 7, 8, 9} **20**
cheese ravioli with brown butter sauce, apple and buckwheat

GNOCCHI DI PATATE ^{1, 3, 7, 8, 9} **19**
potato gnocchi with wild game ragù, mountain pine and local cream cheese

CANEDERLI IN BRODO ^{1, 3, 5, 7, 9} **17**
canederli with meat broth and a hint of pine

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FOOD EXPERIENCE





MAIN COURSES

FILETTO DI MANZO AL PEPE VERDE ^{5, 7, 9, 10} **44**
beef fillet with green peppercorns

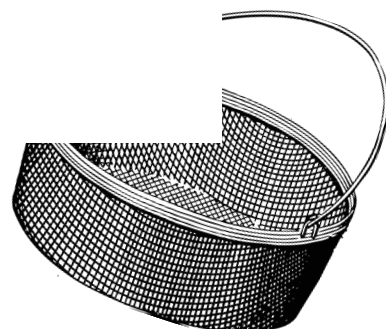
FILETTO DI CERVO ^{5, 12} **34**
venison fillet on a mountain pine sauce
with saffron flavoured pear

AGNELLO E POMODORO ⁹ **32**
lamb rib, braised lamb leg
and fresh tomato salad

PANCIA DI MAIALE SPEZIATO ^{1, 5, 12} **25**
spiced pork belly and radicchio salad

PRUSSIAN BEEF ^{100GR} **9**

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FOOD EXPERIENCE





SIDES

MIXED SALAD FROM OUR GARDEN 8

SEASONAL VEGETABLES 8

SAUTEED POTATOES ⁷ 7

FRENCH FRIES ^{*6} 6

COVER CHARGE 6
amuse bouche and homemade bread

HOMEMADE BREAD 5

*In the absence of fresh products, frozen products of the highest quality will be used.

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FOOD EXPERIENCE





TASTING MENÙ - GUIT

SALMERINO MARINATO ^{1, 4, 5, 7, 9}

marinated char, spicy sauce, whey
and green beans

LINGUA DI VITELLO ⁹

veal tongue, chicory and dandelion honey

RISOTTO ^{7, 9}

with wild garlic, elderflower and lemon

RAVIOLI AI FORMAGGI ^{1, 3, 7, 8, 9}

cheese ravioli with brown butter sauce,
apple and buckwheat

FILETTO DI CERVO ^{5, 12}

venison fillet on a mountain pine sauce
with saffron flavoured pear

STRAWBERRIES, RHUBARB AND LARCH ⁷

FIENO E CAMOMILLA ⁷

hay and chamomile with caramelized pop-corn

per person 100

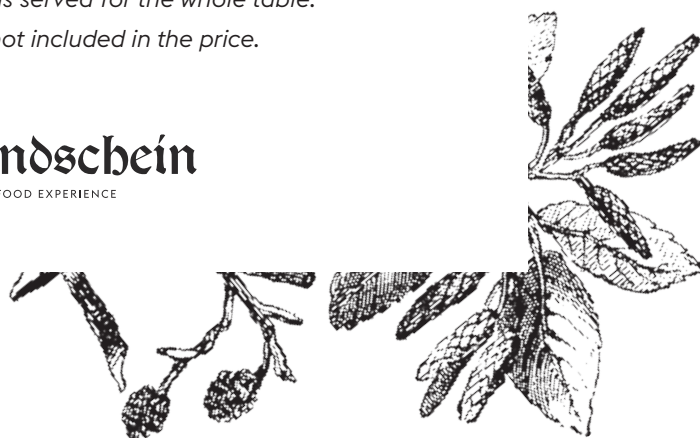
wine pairing 30

55

The tasting menù is served for the whole table.

The cover is not included in the price.

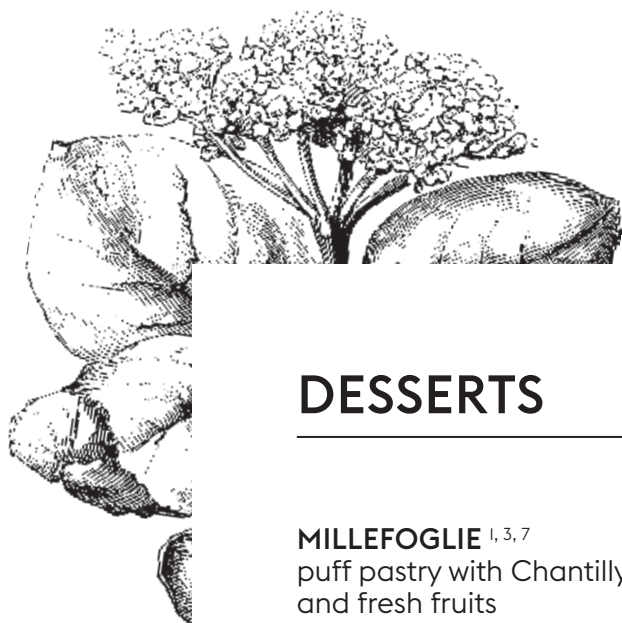
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FOOD EXPERIENCE



DESSERTS,
CHEESE,
CHOCOLATE
AND PAIRED
WINES



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DESSERTS

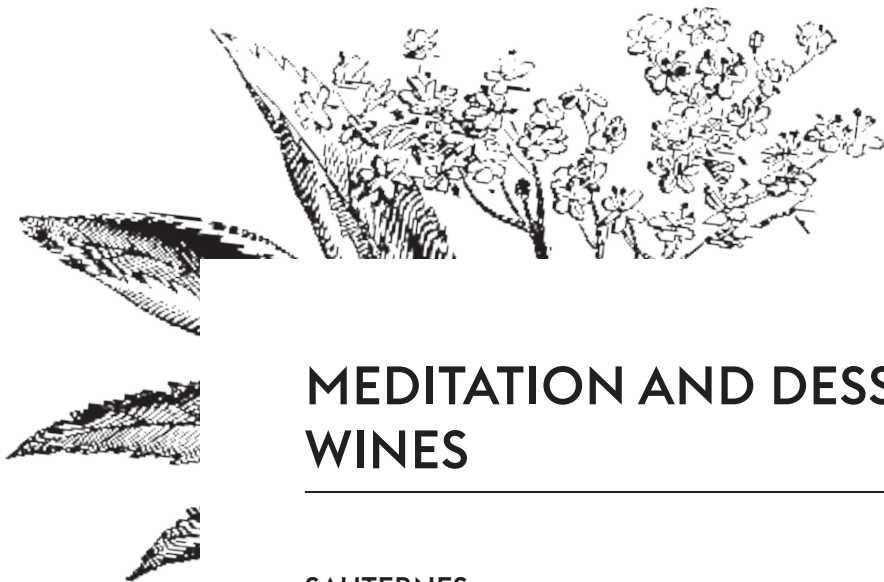
MILLEFOGLIE ^{1, 3, 7} puff pastry with Chantilly cream and fresh fruits	14
CIOCCOLATO E MENTA ^{1, 3, 7} chocolate and mint	13
FIENO E CAMOMILLA ⁷ hay and chamomile with caramelized pop-corn	13
TIRAMISÙ ^{1, 3, 7, 8}	11
FRUIT SORBET	7

CHEESE AND CHOCOLATE

LOCAL CHEESE SELECTION ^{1, 7} per person	16
CHOCOLATE SELECTION ^{7, 8} portion for 2 people - gluten free	23

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FOOD EXPERIENCE





MEDITATION AND DESSERT WINES

50 ml

SAUTERNES

Château Gravas 2018 13%

8

ROSSO FORTIFICATO 'MERLINO'

Pojer e Sandri 19%

Trentino Doc

8

PETIT MANSENG 'CANTHUS'

Cantina Colterenzio 2020 10%

Vigneti delle Dolomiti Igt

8

MOSCATO ROSA

Franz Haas 2022 10,5%

Alto Adige Doc

8

GEWURZTRAMINER 'PASITEA ORO'

Girilan 2023 10%

Alto Adige Doc

8

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FOOD EXPERIENCE



We inform our customers that the ingredients used in the preparation of food and beverages served in this restaurant may contain allergens

1	Cereals containing gluten, i.e. wheat, rye, barley, oat, spelt, kamut and what derives from them.	8	Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan, Brazil nuts, pistachios, macadamia or Queensland nuts and derived products
2	Crustaceans and crustacean-based products	9	Celery and celery-based products
3	Eggs and by-products	10	Mustard and mustard-based products
4	Fish and fish-based products	11	Sesame seeds and sesame seeds based products
5	Soy and soy-based products	12	Sulfur dioxide and sulphites in concentrations above 10 mg / kg
6	Peanuts and peanut- based products	13	Lupin and lupin-based products
7	Milk and dairy products (including lactose	14	Molluscs and mollusc-based product

Information regarding the presence of substances or products that may cause allergies or intolerances will be provided by the staff in service. Additionally, the relevant documentation can also be provided on request.

THEMANAGEMENT

LOVE US & TAG US

