



LUSA

GOURMET

## FROM THE FOREST TO THE SEA



Amuse-bouche



Spiced scallop, amaranth, chive ice cream



Burnt sea bass, daikon, ginger, winter melon,  
white chocolate



Cardoncello mushroom, apricot, truffle



Linguine, turbot pil pil, chinotto vinegar, herring  
caviar, smoked oil



Duck ravioli, foie gras cream, Moscato Rosa,  
lemon salt



Deer, sea snails, barbecue oyster, Swiss chard



Liquorice, buffalo mozzarella,  
almond-cinnamon ice cream

**145 € per person**

**Wine pairing:**  
*Franziskus* 65 €  
*Strolling around* 69 €

## ASIAN INSPIRATION



Amuse-bouche



Mullet skewer smoked with hay, pine, and kaffir



Blue crab, lemon salt, jalapeño



Oyster, knuckle “nervetti”, alpine curry



Shrimps with coconut and shiitake



Tortelli with rice, eel and foie gras, “salsa verde”



Thai noodles... “all’assassina”



Beef, spicy sour soup, galangal, smoked caviar,  
wakame seaweed



Pumpkin, coconut “zabaione”, cardamom, chili,  
cranberry sorbet

**150 € per person**

**Wine pairing:**  
*The Tea* 49 €  
*The Fancy* 69 €

## THE GARDEN



Amuse-bouche



Celeriac escalope, hazelnut,  
crispy honey, seeds, hay



Spring onion tortelli, fig vinegar,  
Graukäse, burnt cabbage



Lacquered salsify, mustard caviar,  
Pas Dosè and shallot



Quince, ginger, sesame, hazelnut

**85 € per person**

**Wine pairing:**  
*Our Homeland* 49 €



CONTAINS GLUTEN



CONTAINS LACTOSE

FOOD ALLERGENS





RESORT