

# PINOALPINO

## CHEF'S 6-COURSE MENU

A greeting from the kitchen

Burrata, pear mostarda, fermented fennel, lime oil, candied walnuts <sup>(7, 8)</sup>

Cold-smoked trout, hokkaido pumpkin and tonka bean espuma, pumpkin seed oil and pumpkin seeds, nasturtiums <sup>(4, 7)</sup>

Rabbit raviolo, parmesan fondue, tomato oil <sup>(1, 3, 7, 9)</sup>

Pork blood risotto, potato cracklings, sauerkraut foam <sup>(1, 7)</sup>

Lamb, chive emulsion, baked yoghurt <sup>(1, 3, 7, 10)</sup>

White chocolate and buckwheat crèmeux, orange preserve, orange tuile <sup>(3, 7)</sup> 70 €

Wine accompaniment 34 €

## CHEF'S 4-COURSE MENU

A greeting from the kitchen

Burrata, pear mostarda, fermented fennel, lime oil, candied walnuts <sup>(7, 8)</sup>

Cold-smoked trout, hokkaido pumpkin and tonka bean espuma, pumpkin seed oil and pumpkin seeds, nasturtiums <sup>(4, 7)</sup>

Lamb, chive emulsion, baked yoghurt <sup>(1, 3, 7, 10)</sup>

White chocolate and buckwheat crèmeux, orange preserve, orange tuile <sup>(3, 7)</sup> 50 €

Wine accompaniment 20 €

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## COLD STARTERS

Cold cuts with meats and cheese <sup>(7, 8)</sup> 21 €

Cold cuts with cheese <sup>(7, 8)</sup> 19 €

Paté, almond praline <sup>(7, 8, 9)</sup> 9 €

Beef tartare, bone marrow, parmesan bun <sup>(1, 3, 4, 7, 10)</sup> 17 €

## WARM STARTERS

Cream / Beef soup 6.5 € / 5.5 €

Buckwheat porridge with mushrooms, pickled chanterelles, almonds <sup>(7, 8)</sup> 12 €

Baked Treviso radicchio, parmesan cream, citrus gel, pumpkin seeds <sup>(7)</sup> 10 €

Pasta carbonara <sup>(1, 3, 7)</sup> 13 €

Risotto with roasted garlic cream, feta with lime oil, duck prosciutto powder <sup>(7)</sup> 13 €

Risotto Milanese with caramelised blood sausage <sup>(1, 7, 9)</sup> 14 €

## MAIN DISHES

Radicchio, avocado, brie, shallot, balsamic vinaigrette <sup>(7, 10, 12)</sup> 11 €

Veal cheek, potato purée with browned butter, wine sauce, fried leeks <sup>(7)</sup> 26 €

Neck of Krškopolje pork with kohlrabi purée, fermented coleslaw, onion cream <sup>(7, 9)</sup> 25 €

Trout fillet, purée of roasted celeriac, pickled fennel, butter sauce <sup>(4, 7)</sup> 21 €

Cauliflower steak with kajmak cheese, beetroot purée, olive sauce <sup>(7)</sup> 15 €

Steak, potato pavé, black garlic emulsion <sup>(3, 7, 10)</sup> 33 €

## DESSERTS

Plum dumplings <sup>(1, 3, 7)</sup> 8 €

Basque cheesecake <sup>(1, 3, 7)</sup> 7 €

Crema Catalana <sup>(1, 3, 7)</sup> 7 €

Chocolate crèmeux <sup>(3, 7, 8)</sup> 7 €

## KIDS' MENU

Soup, pasta 15 €

Cover charge 2 €

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