

RESTAURANT CAPPELLA



Romantik Arthotel Cappella
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Alta Badia - Dolomites

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Appetizers

Deer carpaccio stuffed with mountain pine cream
with marinated chanterelles and baked potato "Schupfnudeln"

A C G M - € 25,00



Mediterranean Sea variety:
Octopus, sardina and calamari with potato confit on grapefruit sherbet

✓ A B C G L H D R - € 23,00



Grey cheese terrine with beetroot, burrata foam and buckwheat krapfen

✓ A C G - € 20,00



Beef steak tartare prepared at the table, served with toasted bread and mustard ice cream

C A M G - 150g: € 24,00 – 200g: € 29,00

Soups

Ancient grain cream soup with root vegetables sweet-sour

✓ A - € 14,00



Jerusalem artichoke cream soup with fenugreek and black truffle

✓ G - € 15,00



Clear kohlrabi essence with green seeds dumplings and ginger breadsticks

✓ A C G - € 14,00

Starters

Homemade egg pasta ravioli stuffed with herbs curd cheese
on parsley root foam and roasted scallop

✓ A C D G - € 25,00



Bis of potato "schlutzkrapfen" and egg pasta ravioli with grey cheese
and Tropea onions on spinach leaves sautéed and raspberry butter

✓ A C E G - € 26,00



Tagliolini with alpine curry, dried tomatoes, roasted bacon and celery strew

A C G L - € 24,00



Cereal risotto with mountain pine-honey, pumpkin pancakes and sour cream

✓ A C G - € 27,00

Main Dishes

Local roe saddle cooked at low temperature on roasted dumpling slices,
homemade grill sauce, josta berries and port wine onions

A C G - € 35,00



Roasted Ocean beef filet with Szechua pepper, on parsnip cream,
potato-dried tomato brittle and spicy peach

A C G L M N - € 35,00



Local beef "short ribs" cooked at low temperature with mustard seed-apple dip,
crispy polenta sticks, spicy cabbage salad, sour cream and chives

A C G L M - € 33,00

Grilled sea bass filet on carrot-ginger cream, pine nuts,
potato rösti and pesto dressing

✓ ACDEGHM - € 32,00



Tofu stir fry with soja vegetables and boletus

✓ FN - € 30,00

Desserts

Zuppetta d'estratto di fiori di ibisco con sorbetto alla mela,
croccante di mandorle e tortino al papavero

Süppchen aus der Hibiskusblüte mit Apfelsorbet, Mandelkrokant und Mohntörtchen

Soup of hibiscus flower essence with apple sherbet, almond brittle and poppy tartlet

✓ ACEGH - € 16,00



Terrina di gelatina al latticello in manto di torta ad albero con mirtilli e gelato al sambuco

Terrine vom Buttermilchgelee im Baumkuchenmantel mit Preiselbeeren und Holundereis

Buttermilk jelly terrine in pyramid cake coat with cranberries and elder ice cream

✓ ACDG - € 15,00



Trilogia di cioccolato Valrhona con fichi al vino porto e frutta condita al rum

Trilogie von der Valrhona Schokolade mit Portweinfeigen und Rumtopf Früchten

Valrhona chocolate trilogy with port wine figs and fruit flavored with rum

✓ EG - € 16,00

✓ vegetarian dish

If certain substances or products cause allergies or intolerances to you, we ask you
to inform our staff in the dining room. They will be glad to give you further information.