

Altissima

THE DOLOMITES' MOST EXCLUSIVE BRUNCH

LUNEDÌ . MONTAG . MONDAY

17.12.18

CLUB MORITZINO - PIZ LA ILA

11 AM - 4 PM



**ALTA
BADIA**
Dolomites • Italy

Programme

11.00 AM Skiing with the legends Manuela Mölgg, Max Blardone and Peter Runggaldier
Tasting the best Italian panettone 2018 by A. Tortora (St. Hubertus)
The best of Domori chocolate with Criollo Puertomar
and Criollo Porcelana cocoa
100% Arabica Illy coffee, Guatemala selection
Dammann Tea selection with Passion de fleurs and Grand Yunnan
Domori Hot Chocolate selection

11.30 AM Consommé Lustau Almacenista Fine Sherry
Crispy cheese puffs
Goose salami
Ferrari Perlé Bianco Magnum 2009
Sauvignon Ronco delle Mele/Venica 2015
Riesling Auslese 2001 Nr. 145 von Schubert
DRIBS AND DRABS
Wagyu rump carpaccio from Ca'Negra Manor and Viride Marsicani EVO oil
Troy Cantina Tramin Preview

12.30 PM Tsarskaya oysters
Kamchatka King Crab
A taste of Spain with Cuore Iberico
Pommery Apanage Blanc De Blancs Champagne
Chablis 1er CRU Denis Race Montmains Cuvèe
Muscadet Amphibolite 2017

DRIBS AND DRABS
Bio potato - Caviar – Sour cream
Giulio Ferrari Magnum 2006
Cuvée Louise Pommery Magnum 2002

1.00 PM Royal Casserole with pheasant and black truffle
Egg, Red Cow parmesan cream sauce, aged 36 months, and white truffle
The Golden Grapes
Meursault 15 clos du Cromin Domaine A. Bichot
Chardonnay 14 Curtefranca Ca' del Bosco

DRIBS AND DRABS
Foie Gras
Epokale Cantina Tramin

1.30 PM

Menu

ENTRÉE

ST. HUBERTUS ❄️❄️❄️,
COOK THE MOUNTAIN
Chef Norbert Niederkofler

Whitefish tartare

LA SIRIOLA ❄️❄️
Chef Matteo Metullio

Deer tatakì, black garlic,
smoked eel, caviar, yuzu and
Vietnamese coriander

FIRST COURSES

LA STÛA DE MICHIL ❄️
Chef Nicola Laera

King crab ravioli on an
olive oil and garlic base,
puccia and fine herbs

LA SIRIOLA ❄️❄️
Chef Matteo Metullio

Chicken risotto, buffalo
butter, tangerine,
anchovies and
mantis shrimps

CLUB MORITZINO
Chef Marco Spinelli

Barley soup with
nettle and red shrimps.
Browned scallop, turtla
filled with truffled
potatoes

SECOND COURSES

ST. HUBERTUS ❄️❄️❄️,
COOK THE MOUNTAIN
Chef Norbert Niederkofler

Lamb tongue and wild cranberries

CLUB MORITZINO
Chef Marco Spinelli

Alaska black cod, topped
with grated pressed caviar
and red turnip mayonnaise

DESSERT

LA STÛA DE MICHIL ❄️
Chef Nicola Laera

Citrus fruits in different
textures, almond and coffee



ACCOMPANYING WINES

Appius Cantina San Michele Appiano
L.R. Cantina Colterenzio
Primo Cantina Terlano
Sanctissimus Cantina San Paolo

THE LANDS OF „PINOT NOIR“

Vigna Ganger Cantina Girlan
Ponkler Franz Haas
Pommard Domaine Billard Gonnet
Gevrey Chambertin Domaine Pierre Labet

2.30 PM *Sassicaia 2015 – The best wine in the world*

3.00 PM **APRÉS - SKI**

Stilton & Shortbread

Porto Vintage Niepoort's

Mixology cocktail with Bonaventura Maschio rum and gin selection

Ron Cubaney Tesoro, aged 25 years , Ron Botran solera 1893,
aged 18 years, Gin Puro and The Barmaster Gin

3.30 PM **SWEET CORNER**

Small pastries and sweet bites by the Patisserie A. Tortora (St. Hubertus)

Moscato Rosa Klosterkellerei Muri Gries

FROM 4.15 PM Return transfer only by snowmobile



*For information and reservations please contact
one of the Alta Badia tourist offices.*

**ALTA
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Dolomites • Italy

11.00 AM - 1.00 PM

- Head, Neck & Shoulders massage

All day long

- Body painting
- Portraiture
- Music by Moritzino with live performance by Claudio Sax

- 100% Arabica Illy coffee, Guatemala selection
- Dammann Tea selection with Passion de fleurs and Grand Yunnan
- Domori Hot Chocolate selection

- Patatas Nana
- Salty Treats Corner with Zanini San Daniele ham, Pata Negra and Norcia ham IGP
- A taste of Spain with Iberian heart: Pata Negra, Anchoas del Cantabrico, lomo and much more to discover together

BUBBLY CORNER:

- Ferrari Maximum Brut & Ferrari Maximum Brut Rosè
- Champagne Pommery Apanage Blanc De Blancs

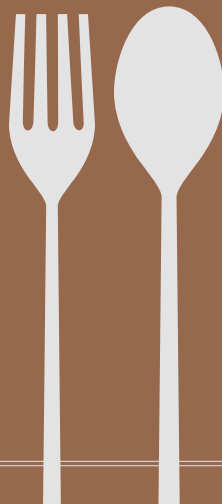
On the Terrace

FUMOIR OPEN AIR with noble slow smoke puffs combined with:

- Domori Chocolate Cru selection
- Bonaventura Maschio rum and grape spirit
- Grappa Segnana Solera selection

THANKS TO:

Illy Caffè, Domori, Dammann, Cantine Ferrari, Spazio Fumoir, Bonaventura Maschio, Calvisius, Simone Tartufi, Cuore Iberico, Vranken Pommery, Patatas Nana, Prosciuttificio Zanini, Venica, Cantina Tramin Kellerei, Champagne Pommery, Marsicani, Cà Negra, Muri-Gries, Cantina San Michele Appiano, Cantina Colterenzio, Cantina Terlano, Cantina San Paolo, Cantina Girlan, Franz Haas, Domaine Billard-Gonnet, Domaine Pierre Labet, Tsarskaya, Fine Wines, Vinum, Heres.



ALTA BADIA®

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