



“Alla Locanda” Restaurant

The taste of tradition, enhanced by local ingredients, is exalted by the chef's sensitivity to innovation and creative flair.

Each dish originates from a thorough research, whose aim it to set the essence of the raw materials off, in order to present you with delicious emotions and sublime pleasures.

The bread that we bake every day with selected wheat and spices reveals our hospitality.

It is fragrant, tasty and it enhances the flavor and completes every single dish on the menu.

Enjoy your meal

*À magnèr ben qe vel temp,
legrezza, speisa no da pech
e n bon cogo te cèsadafech!*

LOCANDA DEGLI ARTISTI ART HOTEL

Canazei – Dolomiti

Tasting Menu • Nature

What nature gives us... Our mountain herbs and flower salad with fermented elderflower and lemon balm water



18,00

Stuffed potato pearls with nettles, cardoncelli mushrooms, and nasturtium



19,00

...Celeriac... (Cream, carpaccio, cubes, sour cream, and black garlic)



20,00

Watermelon and Sanbitter sorbet, mango, balsamic meringue, and fresh fruit



11,00

Full Menu

65,00

...with Wine Pairing

95,00

We kindly ask you to inform our Staff about any allergies or intolerances.

Tasting Menu • Mountain

Creamy Jerusalem artichoke custard with venison bites and fried wild sage



18,00

Tagliolini made with rye flour, mountain garlic, local olive oil, and chili pepper



18,00

Alpine grayling diaphragm, snow pea salad, creamy bell pepper sauce, and forest sprouts

27,00

Our 2023 blueberry panna cotta



10,00

Full Menu

70,00

...with Wine Pairing

100,00

We kindly ask you to inform our Staff about any allergies or intolerances.

Starters

Hand-cut "Black Angus" beef tartare, hazelnut mayonnaise, spruce, and summer seasonal delicacies



19,00

Seared scallop, chanterelle mushrooms, yarrow, and lemon nage



21,00

Ricotta and blue cheese cream, melon, pine nuts, olives, and juniper



18,00

Poached egg, flavored creamy polenta, pungent cheese, and crispy speck



17,00

First courses

Bitter herb risotto with suckling pig and Schultenbrott



19,00

Watercress-filled pasta ravioli stuffed with alpine char, accompanied by its fragrant fish broth and roe



18,00

Felicetti square spaghettoni, tossed with larch oil emulsion and its fruits



18,00

“Buon Enrico” velouté, yogurt, and small mushroom canederli



16,00

Main courses

Venison medallion with mixed flower petals, Swiss stone pine bark, wild rose gel, and black zest



27,00

Mountain hay-roasted guinea fowl supreme with asparagus and spinach



27,00

Swordfish with peach and wood sorrel



27,00

...My kitchen garden... colors and flavors...

20,00

Desserts

Moss and white chocolate Bavarian cream, strawberries, rhubarb, and extra virgin olive oil powder



11,00

Our flower pot dessert: Hazelnut cream, carrot cake, light Dulcey mousse, cocoa crumble, and salted caramel ice cream



11,00

Raspberry and passion fruit ice cream popsicle with a refreshing beverage



10,00

Yogurt and lemon balm semifreddo, mixed berries, almonds, and dark chocolate



10,00

Mineral water

Cedea Noble mineral water

It flows at the feet of Marmolada, in Alba di Canazei, in the heart of the Dolomites at 1500 metres of altitude and it is bottled, cold and pure, just a few metres far away from the spring..

Light and sweet alkaline, it is low mineralised with 134 mg/l total dissolved solids and pH 8,1.

750 ml 4,00

Cover charge 3.00

*“La Fam e l’Ért no cognose mesùra”
dìjea Tgi. bon amich pitor.
E insema se spartìa speisa e lum
l gust del viver dut adum.*

*Our proposals may vary depending on the freshness or seasonality of the food products.
Food allergies and intolerance: please ask a member of staff if you require information on the ingredients in the food we serve; we will be happy to guide you through the choice of dishes.
The allergen register is available on request.*

Indice Allergeni

