

# LA PERLA DEL LAGO

## RISTORANTE

### MENÙ À LA CARTE

Chef Diego Rigotti offers you a wide choice of  
typical dishes from Trentino and beyond

## OUR STARTERS

<b>Venison ham</b> black truffle / red currant / potato popcorn / spring green salad	€ 18
<b>Crudité tuna</b> mango / cashew / wasabi / green celery	€ 18
<b>Beef tartare "Oberto 1965 butcher shop" 160 gr</b> garden sprouts / mustard mayonnaise / green apple / Tonka bean / bread croutons	€ 21
<b>Veal with tuna sauce</b> cherry tomatoes / black truffle / caper flowers	€ 16
<b>Charcuterie platter with local products</b> sweet and sour cucumber / potato rösti	€ 18

## OUR SALADS

<b>Molveno</b> mixed salad / marinated trout bites / Taggiasca olives / wholegrain croutons / cherry mozzarella / confit tomatoes / orange pulp	€ 13
<b>Pradel</b> mixed salad / crispy chicken nuggets / fragrant mayonnaise with mustard / croutons / Trentingrana flakes / local roasted speck	€ 13
<b>Bior</b> beetroot pearls / Kaiser pears / walnut kernels / gorgonzola cubes / mixed salad / wafers of five-grain bread	€ 12
<b>Caprese</b> buffalo mozzarella / tomato carpaccio / baby salad greens / black olives / basil leaves	€ 12
<b>Tuna fish</b> mixed salad / tuna in olive oil / corn / green olives / datteri tomatoes	€ 12
<b>Mixed Salad</b>	€ 6

## OUR FIRST COURSES

### Canederlotto dumpling

shiitake / duck breast / Graukäse sauce

€ 14

### Soup

pumpkin / roast quail breast / sour cream / crispy bacon

€ 12

### "Acquerello" risotto

goat cheese / Cantabrian anchovies / raspberry powder / smoked alpine butter

€ 14

### Spaghettone Molisana selection

roe deer / black truffle / grotto blue cheese cream

€ 15

### Ravioli

cod / black garlic powder / puffed potato / spring onion and lime

€ 14

## OUR MAIN COURSES

### Veal loin

potatoes / cardoncelli mushrooms / herbal sauce

€ 20

### Rack of lamb

pumpkin / roasted shallots / Romanesco cabbage

€ 20

### Sliced beef steak

new potatoes / mountain herbs / spinach

€ 20

### Deer shank

red currants / fried polenta / savoy cabbage dumplings

€ 21

### Alpine char

smoked parsley root / zucchini / raspberries

€ 21

## FROM OUR GRILL

choose from our selection of meats

### Rendena beef entrecôte

€ 19

### Organic turkey

€ 16

### Veal paillard

€ 19

## ... SWEET TEMPTATIONS

### Mont Blanc

hazelnut biscuit / vanilla "chestnuts" / marron glacé / crunchy meringue

€ 9

### Strudel

shortcrust pastry / apples / cinnamon / ice cream

€ 7

### Strudel Genesis

cinnamon / apples / vanilla cream / white chocolate mousse

€ 10

### Molten chocolate cake

chocolate / mango / fiordilatte ice cream

€ 9

### Semifreddo

passion fruit / tonka bean / strawberry sauce

€ 8

### Local selection

cheese / honey / jam

€ 10

The management and staff wish you

**BUON APPETITO**

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**Cover charge € 2,50**

We inform our guests that, in case of need, the restaurant uses products that are frozen or frozen at point of origin. Having only one kitchen, we cannot guarantee the management of acute food intolerances and that for the manufacturing process or storage, some dishes may be frozen at point of origin.

Some dishes on the menu contain allergens. You can request the list of allergens from dining room staff to know the foods and drinks that contain them.