

# LA PERLA DEL LAGO

RISTORANTE

SINCE 1935 - 90 YEARS

## MENÙ À LA CARTE

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

## A GOOD START...

### **Venison prosciutto**

Trentingrana cheese / black truffle / popcorn potato / red currant / green apple

€ 21

### **Burratina cheese**

red bell pepper / whole grain bread / salad greens / anchovies from Cantabria

€ 16

### **“Belvedere selection” beef tartare 140 gr**

garden sprouts / croutons

€ 21

### **Marinated trout**

panzanella / cherry tomato / Tropea onion / celery / bread with oil

€ 18

### **Charcuterie board of local cured meats and cheeses**

potato rosti / sweet and sour cucumber

€ 20

## ALCHEMY FROM THE GARDEN

### **Molveno**

mixed salad / slices of smoked char / Taggiasca olives / wholegrain croutons / cherry mozzarella / confit tomatoes / orange pulp

€ 14

### **Pradel**

mixed salad / crispy chicken nuggets / fragrant mayonnaise with mustard / croutons / Trentingrana flakes / local roasted speck

€ 14



### **Bior**

beetroot pearls / Kaiser pears / walnut kernels / gorgonzola cubes / mixed salad / wafers of five-grain bread

€ 13



### **Caprese**

buffalo mozzarella / tomato carpaccio / baby salad greens / black olives / basil leaves

€ 13

### **Tuna fish**

mixed salad / tuna in olive oil / corn / green olives / datteri tomatoes




€ 13



### **Mixed Salad**

€ 7

## PASTA, RICE & MORE

 <b>Ravioli</b> farmhouse ricotta / lemon / basil pesto / cherry tomatoes / smoked burrata cheese	€ 15
<b>Canederlotti</b> shiitake mushrooms / venison ragout / Casolet cheese	€ 16
 <b>"Aquerello" riserva rice</b> <i>(min 2 people)</i> pumpkin / taleggio cheese / toasted seeds / puntarelle	€ 18
<b>Spaghetti Felicetti pasta</b> courgette / scampi / lime / olive powder	€ 17
 <b>Strangolapreti gnocchi</b> swiss chard / candied tomato compote / smoked butter / nut crumble	€ 15

## EARTH, WATER & FIRE


<b>Veal cutlet</b> potatoes / yellow tomatoes / lemon valerian	€ 22
<b>Fassona hamburger</b> rustic bread / cheddar / tomato / pink sauce / french fries	€ 21
<b>Sliced American Angus</b> herb potatoes / cherry tomatoes confit / Trentingrana cheese crumble	€ 25
<b>Venison loin</b> juniper / parsley root / pears / Teroldego wine sauce	€ 23
<b>Arctic char fish steak</b> celeriac / artichoke / black garlic powder	€ 22

## DESIGNER GRILL

possibility of choosing from our selection of meat with side dish of your choice

<b>Entrecôte of Rendenese beef</b>	€ 24
<b>Organic turkey</b>	€ 19
<b>Veal paillard</b>	€ 22

## ... A SWEET FINALE

 <b>Belvedere's 90th Birthday</b> raspberry / white chocolate / tonka bean / spiced crumble	€ 10
<b>Mont Blanc</b> chestnut puree / whipped cream / cream topping / cocoa meringue	€ 9
<b>Strudel</b> shortcrust pastry / rennet apples / pine nuts / sultanas / vanilla ice cream	€ 8
<b>Tiramisù</b> caramel / mascarpone mousse / ladyfingers / barley coffee	€ 8
<b>Chocolate cake</b> hazelnut filling / English sauce	€ 8



vegetarian



B+ special

To match the best wine to your menu choices,  
let our staff offer suggestions or ask for

## OUR WINE LIST

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Cover charge € 3

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.