

PRECIOUS CULINARY SENSUALITY CASTEL FRAGSBURG

Dear guest,

for our castle lord Alexander Ortner the development of food preparation in human history is one of the most exciting topics of all, the rediscovery of forgotten culinary delights is a triumph and the combination of taste and health is a glorious challenge to achieve.

With the spirit of fulfilling this mission and living a « Pure Gourmet Excellence », our South Tyrolean chef de cuisine Egon Heiss and his team are wholeheartedly at work.

At the Fragsburg Soul Garden right next door, we grow in collaboration with the Youth Service of Merano fruits, vegetables and herbs. For more diversity and authenticity in our gourmet cuisine, we also work with producers and farmers from the local area.

The herbalist Renate De Mario Gamper runs our alchemistic healing spa, the first of its kind in the world, and provides Egon with advice on the refinements of the culinary nutritional content of the dishes in order to meet our high standards.

We wish you a culinary sensual, unforgettable evening!

south tyrol staged Heiss

5 course menu – 185 €

gustatio

Schiefers sturgeon – beetroot

Naked Funghi

Vegetables – Toast

Bread

Whipped brown butter

Peter Pan olive oil crackers





1 golden trout

Cucumber – apple – lemon balm

2 potato

Gnocchi – roasted chicken – spinach





3 char from the Ultimo valley

White asparagus – Foam of Bozner sauce

4 lamb from the funes valley

Roasted loin – green beans – pine nuts Shoulder glazed – Gremolata





rhubarb

Chickpea – walnut

5 dark chocolate

Parsley root – pear



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Tartelette – ground ivy – sorrel

Brioche – red fruits – zabaione

Dragees

drink pairing

Small wine pairing

4 glasses -80 €

Large wine pairing

6 glasses – 130 €

Alcoholic cocktails pairing

4 glasses – 100 €

Non-alcoholic pairing

4 glasses – 80 €

