

#### 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 – 185,00 €

#### gustatio

Tartelette - blue cheese

Champignon – smoked trout

"Potato"

Chicken livers - baked apple

"Vinschgerle" – farmers speck

Whipped yoghurt-butter
Coal cooked bread





#### 1 char

Mountain salt - beet root - sour cream

# 2 "gnocchi"

Filled – alpine cheese – pumpkin – white truffle





## 3 pike perch

Jerusalem artichoke

Hazelnut – pike perch jus

# 4 organic chicken

Rib eye – onion textures Short rib – glazed – parsley polenta





#### chestnut

Pine nuts - butter milk

# 5 quince

Yogurt - pear - spice sprinkles





#### gustatio

Beet cushion

Pumpkin - cardamom - coffee

Chocolate - salted caramel

## wine pairing

Small wine pairing

4 glasses – € 80,00

Large wine pairing

6 glasses – € 130,00

Non-alcoholic pairing

5 glasses – € 80,00

