

## PREZIOSO

PRECIOUS CULINARY SENSUALITY
CASTELFRAGSBURG

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 <br> 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


# south tyrol staged Heiss 

1 char<br>Mountain salt - beet root - sour cream

## 2 "gnocchi"

Filled - alpine cheese pumpkin - white truffle


# south tyrol <br> staged Heiss 

## 3 pike perch

Jerusalem artichoke
Hazelnut - pike perch jus

## 4 organic chicken

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


# south tyrol staged Heiss 

## chestnut

Pine nuts - butter milk

## 5 quince

Yogurt - pear - spice sprinkles


# south tyrol staged Heiss 

## 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


