

RESTAURANT



La Perla
Del Lago

Menu à la carte



Our Chef Diego
offers you a vast choice of Trentino and Italian
dishes

APPETIZER

"Fumada" beef meat with a small corn pie,
balsamic vinegar sauce, salad and mixed berries

Suckling pig carpaccio with spring cabbage, crunchy renette
apples, a whole bread wafer and Muscat grappa mousse

Salmon trout tartare with rhododendron honey, black bread
crust, raspberry sauce, yoghurt and vegetable powder

"Polenta and baccalà" with a pork rind crust,
herbs and Icelandic lichens

...the egg and the hen...
puffed speck and cumin milk emulsion

Parmigiana millefoglie
with rocket pesto and mozzarella

OUR SALADS

Belvedere salad

(mixed salad, goat cheese in cheek lar d crust, plumes, sautéed mushrooms and Trentingrana cheese shavings)

Paganella salad

(mixed salad, small bites of marinated trout, dry tomatoes and mozzarella cheese)

Caprese salad

(mixed salad, Buffalo mozzarella ,tomatoes and olives)

Mixed salad

FIRST COURSES

Carnarolí rice with beetroot, Ciuíga sausage,
Puzzone di Moena cheese sauce and turnip chips

Gnocchi with calf ragout, melted leeks,
Trentingrana crumble and black truffle caviar

Kamut macaroni with anchovies from the Cantabrian sea,
candied cherry tomatoes and basil pesto powder

Mountain carbonara spaghetti with egg yolk mousse,
chicory and trout eggs

Yellow pumpkin soup with red prawn tails,
spinach stock, zucchini and black oil

SECOND COURSES

Iberian piglet coppa with myrtle, candy apple pearls,
celeriac puree and spinach

Beef fillet with Sichuan pepper, roasted speck,
red potato rösti and small cobs

Deer sirloin with cereal crust, civet sauce,
"fried" taragna polenta and cumin carrots

Arctic char with fennel, vegetables,
green beans and bacon

Seitan hamburger with a small smashed potatoes pie,
yoghurt sauce and candied cherry tomatoes

..... DESSERTS

Apple strudel with cinnamon sauce and ice cream

Modern tiramisù

Mixed berries soup with fiordilatte ice cream
and crunchy chocolate mikado

Cream and raspberry tartlet with licorice sauce

Meringata with dark chocolate sauce

Chocolate and caramel pudding with hazelnut crumble

Lemon sorbet

variegated ice cream cup

Cheese trilogy with mostarda and fruit bread

Chef Diego recommends the following degustation

TASTING FISH MENU'

Salmon trout tartare with rhododendron honey, black bread crust, raspberry sauce, yoghurt and vegetable powder

Yellow pumpkin soup with red prawn tails, spinach stock, zucchini and black oil

Arctic char with fennel, vegetables, green beans and bacon

Meringata with dark chocolate sauce

(the same choice for all the table)

TASTING MEAT MENU'

Suckling pig carpaccio with spring cabbage, crunchy renette apples, a whole bread wafer and Muscat grappa mousse

Gnocchi with calf ragout, melted leeks,
Trentingrana crumble and black truffle caviar

Iberian piglet coppa with myrtle, candy apple pearls,
celeriac puree and spinach

Cream and raspberry tartlet with licorice sauce

(the same choice for all the table)

TASTING VEGETABLES MENU'

Parmigiana millefoglie
with rocket pesto and mozzarella

Kamut macaroni with anchovies from the Cantabric sea,
candied cherry tomatoes and basil pesto powder

Seitan hamburger with a small smashed potatoes pie,
yoghurt sauce and candied cherry tomatoes

Chocolate and caramel pudding with hazelnut crumble

(the same choice for all the table)



For a better wine choice
ask the Maitre
for our wine list

The management and all the staff
wish you a
BON APPETITE !