

THE 23RD

WORLD GOURMET FESTIVAL

Introducing Chef Theodore Falser, Chef de Cuisine of JOHANNESSTUBE 1* Michelin in Italy, who will be hosting an exclusive 5-course set dinner at Tree Tops Signature Dining.

Embark upon a culinary journey through South Tyrolean nature, enlighten each one of your senses through this gastronomic experience.

AMUSE BOUCHE

Red Prawns Tartar, Forest Garlic, Smoked Buttermilk, Champignons

FIRST COURSE

Ravioli del Plin, Braised Lamb, "Castelmagno" Cheese Sauce
Green Asparagus, Puffed Buckwheat

FISH COURSE

Stinging Nettle Risotto, Scallop Carpaccio, Scallop Roe Cream, Burnt Lemon

MAIN COURSE

Beef Entrecote, Barley Miso, Alpine Caponata, Radish Leaves Pesto

DESSERT

Araguani Spiced Chocolate Pearls, Avocado, Blueberries, Hemp Seeds



TREE TOPS
SIGNATURE DINING