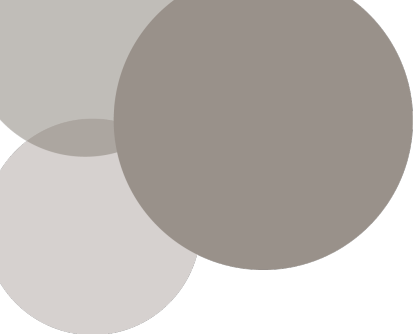


Berghang
Hotel

Sharing

& Enjoyment in a glass
7:00 – 9:00 p.m.

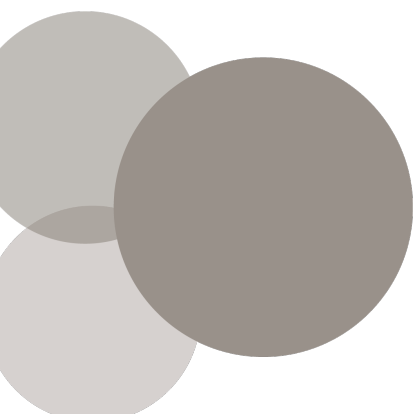


Live a unique culinary experience with our sharing menu, which is served in three stages . Ideal for sharing, it allows you to to enjoy a variety of flavors and dishes.

Here's how it works:

Each course is served one after the other, starting with the starters, followed by the main courses and finally the desserts.

All dishes are served at the same time and are perfect for sharing. Enjoy the common experience and the diversity of dishes, by tasting and sharing everything.



1. Course

Mozzarella

Tomato



Parma ham

Melon

Schüttelbrot Lasagna

Ricotta – Vegetables



*Enjoyment
in a glass*

Riesling 2022

Hochklaus

Alpl "Golden Times"



Alpl

Drinks are not included in the menu price (45 €) and half board

2. Course

Beef goulash

Mashed Potatoes - Zucchini



Roasted octopus

Rice – Coconut Sauce

Sweet potatoes

Horseradish – Onion



*Enjoyment
in a glass*

Chianti Classico Riserva "Oro" 2020

Ruffino

Midnight Berry



Whiskey 0.0%, Mixed Berries, Honey, Soda

Drinks are not included in the menu price (45 €) and half board

3. Course

Almond Panna Cotta

Apricots



*Enjoyment
in a glass*

Juvelo 2022

Andrian

Blackthorn Pink Pepper

Sine Vino



Drinks are not included in the menu price (45 €) and half board

Allergens



Gluten
Glutins
Gluten



Peanuts
Arachidi
Peanuts



Milk
Latte
Milk



Nuts
Frutto a guscio
Nuts



Eggs
Uovo
Egg



Celery
Sedano
Celery



Crustaceans
Crostaci
Shellfish



Mustard
Senape
Mustard



Fish
Pesce
Fish



Sesame seeds
Sesamo
Sesame seeds



Molluscs
Molluschi
Clams



Lupins
Lupine
Luoins



Soy
Soia
Soy



Sulphur dioxide
Anidride solforosa
Sulfur dioxide