



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI



NEW YEAR'S MENU

23RD DECEMBER 2018 - 13TH JANUARY 2019



WELCOME HORS D'OEUVRE
KRON 500 DE VESCOVI ULZBACH
ATHESIS BRUT ROSÈ KETTMEIR
CUVÈE PRESTIGE CÀ DEL BOSCO
GRANDE CUVÈE BRUT KRUG

€ 9,50
€ 9,50
€ 9,50
€ 39,50



FROM MOUNTAINS

RAVIOLI AND WHITE PARTRIDGE SAUCE
SMOKED POTATO MOUSSE, FOIE GRAS AND RASPBERRIES
GEWURZTRAMINER '12 H. DONÀ

€ 26,00
€ 9,50

RISOTTO WITH GREEN APPLE AND FLOWERED GOAT
CAVIAR, SCAMPI AND TRENTODOC ROSÈ
KERNER PRAEPOSITUS '17 A. NOVACELLA
TOVEL'S GIN TREFENGA BLOOD & FEVERTREE AROMATIC TONIC

€ 27,00
€ 8,50
€ 14,00

TAGLIOLINI "SEN. CAPPELLI" WITH PORCINI MUSHROOMS
WHITE TRUFFLE, CRISPY YOLK AND ORGANIC HAY MOUSSE
MANZONI BIANCO '15 MASO FURLI

€ 31,00
€ 7,50

CHEEK, FILLET AND CUTLETS OF VENISON
PARSLEY ROOT, GUANAJA AND MORELS SAUCE, ARTICHOKE
BRUNELLO DI MONTALCINO IL GREPPO '00 BIONDI SANTI

€ 39,00
€ 29,50

RENDENA VALLEY BEEF FILLET AGED IN SALT
FOIE GRAS, MUSHROOMS, PEDRO XIMENEZ SAUCE, BLACK TRUFFLE
TEROLDEGO RISERVA CLESURAE '12 C. ROTALIANA
MADAME GENEVA ROUGE GIN & GINGERBEER ROYAL BLISS

€ 39,00
€ 9,50
€ 14,00

CARBONARO FISH FROM ALASKA, SOFT EVO AND RED ORANGE
TORBOLE BROCCOLI CREAM AND TAHITI VANILLA
NOVA DOMUS '17 C. TERLANO

€ 35,00
€ 8,50



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

FROM THE WORLD

| | |
|--|-------------------------------|
| LOBSTER PARMIGIANA AND AUBERGINE BEAD CROQUETTE BUFFALO MOZZARELLA AND PENDULUM TOMATO SAUCE PINOT BIANCO VOM STEIN '17 CASTELFEDER | € 39,00 € 7,50 |
| AMBERJACK AND RED SHRIMP ORIENTAL STYLE SOFT CRUSCO PEPPER, SMOKED SCAMORZA, TURNIP GREENS & ORANGE COMETA '17 PLANETA | € 41,00 € 8,50 |
| BALFEGØ TUNA IN TATAKI AND TARTARE ALTAMURA BREAD, CARROTS, FENNEL AND SMOKED TANGERINE CUVÉE PRESTIGE ROSÈ '17 CHATEAU MINUTY MADAME GENEVA ROUGE GIN & GINGERBEER ROYAL BLISS | € 43,00 € 10,50 € 14,00 |
| WAGYU JAPAN ≈ AUSTRALIA LIGHTLY SMOKED JERUSALEM ARTICHOKE, BORETTANE, BALSAMIC AND RED FRUITS CHATEAUNEUF DU PAPE '04 CHATEAU DE BEAUCASTEL | € 41,00 € 36,50 |
| MODERN MIXED BOILED MEATS CREAMY LENTILS, MASHED POTATOES AND PEARÀ AIR PINOT NERO RODEL PIANEZZI '10 POJER & SANDRI | € 39,00 € 10,50 |

SWEET & SALTY

| | |
|--|---------------------|
| CALVISIUS SIBERIAN CLASSIC (GR. 50) GRANDE CUVÉE BRUT KRUG | € 150,00 € 39,50 |
| CLOCK OF THE DOLOMITES, CHEESES AGED IN MOUNTAINS ANGIALIS '04 ARGIOLAS | € 25,00 € 11,50 |
| EXQUISITA: PRALINES, FRUITS AND SPICES DICOTTIO LUNE BOTTE PORTO MARZADRO | € 17,00 € 9,00 |



IL GALLO CEDRONE

LA TAVERNA DELL'HOTEL BERTELLI

| | | |
|-------|--|------------------------------|
| TASTE | PORCINO: HONEY, ALBA WHITE TRUFFLES AND EARTH AROMAS VINO SANTO "PURO" '00 C. TOBLINO | € 19,00 € 13,50 |
| | PANETTONE 2.0 MOSCATO GIALLO GAIERHOF PEP-SAFFRON GIN TONIC | € 16,00 € 9,50 € 14,00 |
| | INFINITY CHOCOLATE DORON E.ROSI | € 17,00 € 9,50 |
| | <hr/> | |
| ICED | PINK LADY APPLE, GINGER AND AMARANTHEA DISTILLATO DI LAMPONI BORONI | € 17,00 € 14,00 |
| | ANACAPRI LEMON .. BERGAMOTTO FANTASTICO VECCHIO MAGAZZINO DOGANALE | € 17,00 € 11,00 |
| | UNDERWOOD SUBZERO DISTILLATO D'UVA BERTAGNOLLI | € 16,00 € 12,00 |
| <hr/> | | |
| FRESH | BY AIR: TROPICAL FRUITS AND OPALYS CHATEAU SIMON '01 CHATEAU SIMON | € 17,00 € 16,50 |
| | PEAR, JIVARA AND WHITE COFFEE ACINI NOBILI '01 MACULAN | € 16,00 € 15,50 |
| | MUSCAT OF HAMBURG: SORBET, FROTH AND FRANGIPANE MOSCATO ROSA '13 MASO MARTIS | € 16,00 € 11,50 |



IL GALLO CEDRONE
LA TAVERNA DELL'HOTEL BERTELLI



TASTING MENU

WELCOME HORS D'OEUVRE

LOBSTER PARMIGIANA AND AUBERGINE BEAD CROQUETTE
BUFFALO MOZZARELLA AND PENDULUM TOMATO SAUCE

RISOTTO WITH GREEN APPLE AND FLOWERED GOAT
CAVIAR, SCAMPI AND TRENTODOC ROSÈ

CARBONARO FISH FROM ALASKA, SOFT EVO AND RED ORANGE
TORBOLE BROCCOLI CREAM AND TAHITI VANILLA

OR

RENDENA VALLEY BEEF FILLET AGED IN SALT
FOIE GRAS, MUSHROOMS, PEDRO XIMENEZ SAUCE, BLACK TRUFFLE

PINK LADY APPLE, GINGER AND AMARANTHEA

THE MENU IS SERVED TO ALL DINERS
THE COST IS € 95,00 DRINKS NOT INCLUDED

NEWS

AS PER EUROPEAN PROCEDURE N° 12169/2011 ART. 44, BE AWARE THAT THERE MAY BE SOME ALLERGENIC INGREDIENTS IN PREPARATION FOR COURSE, PLEASE, TO HAVE MORE DETAILS OR TO HAVE A LIST OF THE ALLERGENIC INGREDIENTS ASK DIRECTLY THE RESTAURANT MANAGER.
THANK YOU FOR YOUR KIND COOPERATION

WELCOME HORS D'OEUVRE & COVER CHARGE ARE INCLUDED IN THE PRICE
DRINKS COMBINED WITH DISHES ARE BY THE GLASS

■ WHITE WINE (10 CL.) ■ ROSÈ/RED WINE (10 CL.) ■ BEER (BOTT.) ■ SPIRITS (5 CL.)

OPENING TIME 17.00 - 24.00
ON MONDAYS "IL GALLO CEDRONE" IS CLOSED (EXCEPT HOLIDAYS)