

COCUN

cellar
restaurant

To share:

Ligurian “anciua” with Normandy butter	18,00
Selection of cold cuts (to be defined on spot)	19,00
Matera bruschetta, tuna belly, red Tropea onion, datterino tomato and Taggia olives	21,00

Starters:

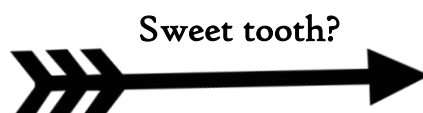
Goose variation (breast, foie gras and salami)	22,00
Fassona beef tartare	23,00
Battered rabbit bites, baby spinach and orange mayonnaise	18,00

First Courses:

Tagliolini with butter, bottarga and lemon	16,00
Spaghetti ai pomodori	15,00
Ravioli filled with beef stew in Jerez thick broth	15,00

Main Courses:

Honey-glazed ribs with sautéed potatoes	21,00
Stuffed and gratin vegetables	19,00
Zucchini with its filling and goat cheese, salt potatoes with Maitre d’Hotel butter, tomato with bread and basil, aubergine with mozzarella and oregano, baby carrots	
Braised deer bites with celeriac puree and potatoes, red cabbage with apple vinegar	22,00



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Desserts:

Green apple and Calvados sorbet	9,00
Lemon and licorice log with olive oil biscuit	11,00
Sweet, crunchy and a little salty:	10,00
“Caramelia” chocolate mousse with a salt caramel heart in a hazelnut crust	

Our Cellar Restaurant features two of the most dangerous rooms in the Dolomites !!!

nod/a

chocolate
room

Willy Wonka was not that crazy after all !

A room filled with more than 100 different kinds of chocolate, a chocolate fountain and...
1,50 euro per piece

N I D A

cheese
room

„When cheese gets its picture taken, what does it say?“
George Carlin

75 different types of cheese... Shall we add more?
2,00 euro per piece

#ciasalares

#cocuncellar