

SV Menu

OYSTER Fine de Claire	4,50 EUR/PC
SCALLOP Gratinated	5,00 EUR/PC
ANCHOVIS "CALVISIUS" cantabrian sea . ciabatta . salted butter 	15,00 EUR
KOBE BEEF ³ focaccia . pioppini mushrooms . sesame	24,00 EUR
BROWN TROUT ² kohlrabi . meadow herbs . granny smith apple	20,00 EUR
GAZPACHO SOUP sicilian shrimp . paprika . amaranth	17,00 EUR

Degustation menus

3-course menu	67,00 EUR	4-course menu	77,00 EUR
with accompanying wine	88,00 EUR	with accompanying wine	105,00 EUR

also possible with non-alcoholic wine accompaniment

The degustation menu can be ordered until 8.30 p.m.

ACQUERELLO RISOTTO water-cress . braised veal cheek . horseradish	24,00 EUR
RAVIOLI shrimp . lemon . pak choi . riesling	25,00 EUR
SPAGHETTI CHITARRA basil pesto . dried tomato . burrata	21,00 EUR



@somvitasuites

Tag us on your food highlights

ORGANIC CORN CHICKEN 30,00 EUR
thai asparagus . mushrooms . parsley root

DEAP SEA OCTOPUS 35,00 EUR
harissa . potato . wild broccoli

SPRING SALAD 18,00 EUR
pickled vegetables . passion fruit vinaigrette

+ with prawns in panko 23,00 EUR

RAVIOLO 19,00 EUR
cream cheese . spring vegetables . parmesan

PAELLA 22,00 EUR
saffron risotto . vegetables . zucchini flower .
greek cheese

THE SALADS 9,50 EUR



VEGETARIAN

Desserts

SOMVITA DESSERT 14,00 EUR

SORBET VARIATION 12,00 EUR

SWEET CIGAR 14,00 EUR
Valrhona chocolate-rum . Tonka bean ice cream

CHOCOLATE TARTLET 13,00 EUR
forest fruits . caramel . sour cream ice

SOUTH TYROLEAN CHEESE SELECTION 15,00 EUR
Chutneys . Walnuts . Grapes

Specials

OUR SPECIALITIES FROM THE CHARCOAL GRILL



FILET OF BEEF 42,00 EUR
250 g

DRY AGED ROASTBEEF 45,00 EUR
300 g

TOMAHAWK-STEAK 105,00 EUR
1 kg

RIBEYE-STEAK 95,00 EUR
1 kg

T-BONE-STEAK 100,00 EUR
1 kg

BEEF-BURGER 22,50 EUR

BEST OF THE BEST

WAGYU-BURGER 25,00 EUR

WAGYU T-BONE-STEAK 220,00 EUR
1 kg

WAGYU TOMAHAWK-STEAK 250,00 EUR
1 kg

We serve our specialities with various side dishes and homemade sauces.



Wine recommendation

CHAMPAGNE CHARLES LE BEL 1818
Billecart & Salmon

13,00 EUR

FRANCIACORTA CUVÉE PRESTIGE
CA' DEL BOSCO

9,50 EUR

SAUVIGNON BLANC "PRAESULIS"
Gump Hof, Eisacktal

9,00 EUR

RIESLING MITTERBERG
Andi Sölva, Überetsch

8,50 EUR

CHARDONNAY RISERVA "BARON SALVADORI"
Nals Margreid, Unterland

11,50 EUR

LUGANA "Marangona"
Marangona, Lombardei

8,00 EUR

PINOT GRIGIO SANCT VALENTIN
St. Michael-Eppan, Überetsch

10,50 EUR

ROSÉ "PLANTIES" | PIWI
St. Quirinus, Überetsch

8,50 EUR

PINOT NOIR RISERVA "BURGUM NOVUM"
Castelfeder, Unterland

11,50 EUR

LAGREIN RISERVA "SELECT"
Hans Rottensteiner, Bozen

9,50 EUR

VILLA DONORATICO BOLGHERI | CS, ME, CF, PV
Tenuta Argentiera, Toskana

12,50 EUR

For more options, please feel free to ask for our wine list.