



Our senses are stimulated by the mountains and forest
- the smell of the leaves, mountain pine and juniper,
the feeling of the clean air and damp moss.

Yet, there are no adjectives that fully describe the
aromas and flavours - it is just something we sense.

Grual is a memory: a past already lived, a moment we feel today and we will remember tomorrow.

Grual means being able to taste and recognise flavours and where they come from.

Grual is the name of our mountain and spectacular backdrop of this Resort.

Grual is an “altimetric” menu, where every ingredient has a specific altitude: High Mountain, Alpine Pasture and Valley Floor.

HIGH MOUNTAIN

Escape,
chasing the wild.

Deer

ALPINE PASTURE

Taste in action;
a single cycle
amongst breaths.

Beef

Egg

Trade nothingness
for the possibility of everything.
That happens at birth.

Life in life: in the water that flows,
that consumes the stone
and cannot be stopped.

Whitefish

VALLEY FLOOR

Mountain Potatoes

Because Earth is a chrysalis:
a womb of wonder,
silence and beauty.

To flow and strive downwards,
seeking depth and final destination.

Arctic char

Roe Deer

Impervious movements
in one shape.

It's not about making a choice,
it's about being chosen.

Nostrano Stravecchio

Red turnip

Underground red
natural power.

Duality,
good and evil.
So many things
in one.

Apple



TASTING MENU "THE PATH"

8 courses: **90**

Mountain potatoes, onion and rosehip ketchup
Marinated whitefish, gin cucumbers, dill oil, smoked milk
Green beans with mustard seeds, hazelnuts, nasturtium
Red turnip dumplings, smoked ricotta cheese and wild mountain spinach
Arctic char, toasted bread sauce, wild broccoli
Saddle of roe deer, red cabbage and crunchy polenta
Puffed almond milk cream, green apple sorbet
Goat cheese mousse, strawberry and peach compote

SELECTION OF LOCAL WINES: **50**

8-course vegetarian option available



TASTING MENU "THE PEAK"

12 courses: **130**

Mountain potatoes, onion and rosehip ketchup
Marinated whitefish, gin cucumbers, dill oil, smoked milk
Green beans with mustard seeds, hazelnuts, nasturtium
Red turnip dumplings, smoked ricotta cheese and wild mountain spinach
Spaghetti Monograno Felicetti, smoked mountain dairy butter, carnelian and deer
Arctic char, toasted bread sauce, wild broccoli
Cumin bread, horseradish, Arctic char eggs
Saddle of roe deer, red cabbage and crunchy polenta
Roe deer crepinette, quince, rue
Puffed almond milk cream, green apple sorbet
Goat cheese mousse, strawberry and peach compote
72% chocolate crèmeux, pear and cardamom

SELECTION OF LOCAL WINES: **80**

Tasting menus are only available for the entire table

À LA CARTE MENU

VALLEY FLOOR

Mountain potatoes, onion and rosehip ketchup	30
Marinated whitefish, gin cucumbers, dill oil, smoked milk	32
Green beans with mustard seeds, hazelnuts, nasturtium	28
Crayfish, celery and watercress	34
Red turnip dumplings, smoked ricotta cheese and wild mountain spinach	30
Crunchy local chicken and creamy potatoes with Vacarsa cheese	38

ALPINE PASTURE

“Mountain Egg” with buckwheat, cauliflower and black truffle	34
Hazelnut Milk Risotto, Nostrano Stravecchio cheese and nettles	30
Brown trout, fennel, celeriac and dandelion oil	32
Rendena beef, scorzonera, mushrooms, eggnog with Rosatum Colterenzio	40

HIGH MOUNTAIN

Spaghetti Monograno Felicetti, smoked mountain dairy butter, carnelian and deer	34
Arctic char, toasted bread sauce, wild broccoli	36
Saddle of roe deer, red cabbage and crunchy polenta	42

Selection of Trentino-Alto Adige cheeses from the trolley	28
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Our meals may contain allergens. For further information please contact our Staff. The fish meant to be eaten raw is subjected to a blast chilling preventive treatment according to the rules prescribed by EC Regulation 854/2004. In order to assure the hygiene and food safety and the organoleptic properties of the product, our preparations can be subjected to blast chilling.

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