



The team from the Restaurant Sexta Hora is going to wish you uncountable Gourmet moments

because „the world belongs to those who enjoy it“

Moos, Dolomites.Life.Hotel Alpenblick\*\*\*\*s

Markus Lanzinger

Florian Schweikl

Jan Cunik

4 course menu 64,00 Euro / inclusive wine accompaniment Euro 95,00  
Every other course 10,00 Euro / inclusive wine accompaniment Euro 18,00

Beer accompaniment only in bottles

#### Sunbeam

Calf's head | red onions

\*\*

Char | carrot

\*\*

Speck | horseradish

\*\*

Autumn leaves

#### Alpine cover

Homemade bread from local grain

Butter from the farm "Moarhof"

Herb salt | Olive oil

#### Pleasant anticipation

Alpine sturgeon | potato | quail egg | caviar



#### Peak 9

Trout | buckwheat | Jerusalem artichoke | beetroot

Chardonnay St. Valentin – winery St. Michael, Eppan

#### Peak 10

Ox tatar | mushrooms | lemon | hemp

Riesling Falkensteiner – winery Falkenstein, Naturns/Vinschgau

#### Peak 11

Rye fagottini | smoked eel | parsley | celery

Kerner „Graf von Meran“ – winery Meran

#### Peak 12

Angler | bouillabaise | clam | potato brandade

Pinot blanc Vorberg riserva – winery Terlan

#### Peak 1

Deer | pumpkin | brussels sprouts | potato

Pinot noir riserva Mazon – winery Josef Hofstätter, Tramin

#### The Cima Grande

Semolina | poppy seeds | plum | chocolate

Sauvignon Saphir Passito – winery Laimburg

#### Sweet final

Pralines | petit fours