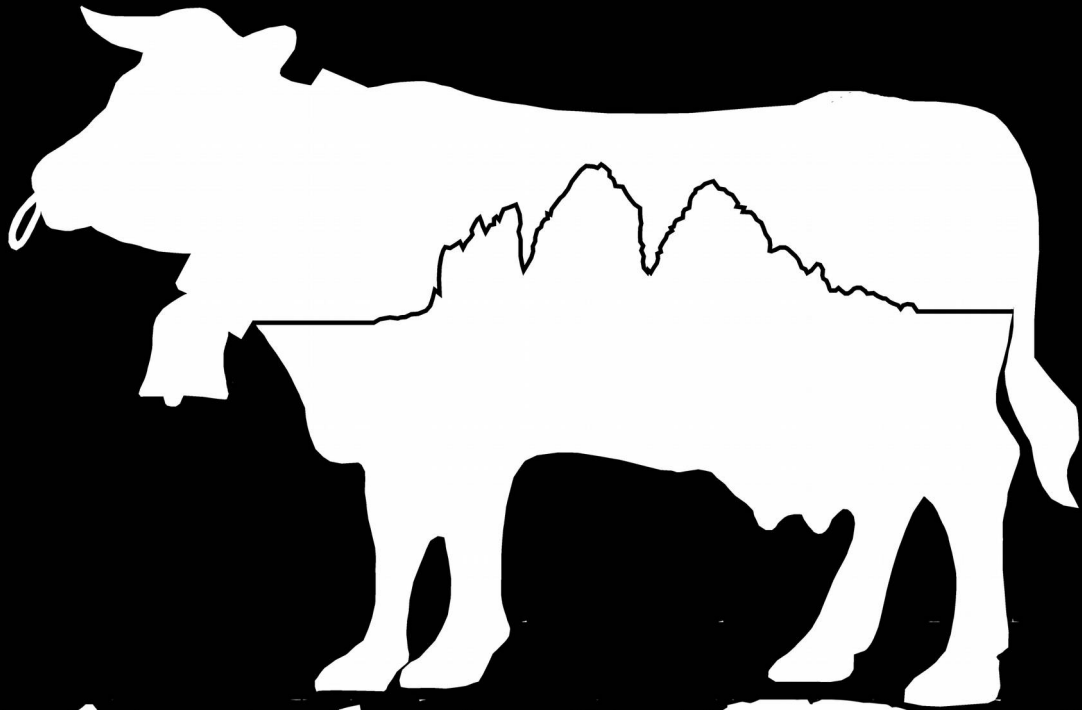


MALGA
RINBIANCO



MRB
MERENDA-RISTO-BIBLIOTECA

Menu for Lunch

Homemade Bread, still & sparkling Water
and Cover charge per Person €2,50
(8-13-14-17)

Pasta e Fasò

€ 9,50 - (11-12-17-18-19)

The soup with typical “Lamòn” beans,
homemade large Tagliatelle,
cooked with bacon, rosemary and plenty of
celery, served with ground black pepper
and extra virgin olive oil

La Žeula

€ 9,50 - (03-13-17-19)

white Onion soup in Broth cooked,
served with melted cheese
on toasted cereal bread

El Fumegà

€12,00 - (05-11-12-13-14)

Platter of Cadore “Speck” (smoked ham), served with locally produced butter, horseradish, blueberries-sauce and pickled vegetables homemade.

El Formài

€14,00 - (13-14-17)

The 6th Cheeses selection, all produced locally, served with our honey and syrup with Dandelion flowers oil

La Breùta

€16,00 - (05-11-12-13-14-17)

Four local cheeses, Speck (smoked ham), typical smoked sausage, served with honey, dandelion syrup, Kren & Blueberries, pickles

Pasta coi Porcini

€. 12,00 – (01-05-13-15-17-18)

o con Cervo

€. 12,00 - (01-05-11-17-18-19)

The classic homemade large Tagliatelle,
served with milk cream, porcini mushrooms
cooked in white wine, Aromas and Parsley,

OR

seasoned with sauce and bits of Deer stewed

i Subiòte del Pastòr

€. 10,00 – (11-12-13-15-17-18-20)

o con Ragù di Speck

€. 10,00 - (5-11-12-17-18-19-20)

Fresh home-made Macaroni,
topped with hot spicy sauce, with tomato,
cream, sausage, mushrooms, garlic, chilli
pepper and chives,

OR with one special Speck & Beetroot Ragout

Gnòche co'l'Onto

€. 9,50 – (13-17-18)

Home-made dumplings with white flour, eggs and local potatoes, served with the traditional melted butter with sage and smoked ricotta.

Gnòche co'l Pomidòro

€. 9,50 – (13-14-17-18-20)

Home-made Dumplings with white flour, eggs and local potatoes, served with Tomato saucestewed

Gnòche Rin Bianco

€. 12,00 - (11-12-13-15-17)

Homemade Dumplings served with fresh cream, Typical sausage and Chanterelles.

Ove in Tècia

€ 15,00 - (05-11-12-18)

Pan with three local farm eggs, cooked on slices of Speck, served with potatoes with onion and bacon strips sauteed

Formài Còto

€ 13,00 - (06-13)

The ideal cheese for the plate is the "Stanga"
The Polenta is made of organic whole-corn flour, no GMO and produced in Veneto..

Verdure su le Bronze

€ 14,00 - (06-08-20)

Un One mix of vegetables on grill, flavored with Virgin Olive oil , Garlic, Salt and pepper, and Grilled Polenta.

Polenta e Fonghe

€. 15,00 - (06-08-15-19)

A Classic Mountain Dish, with fresh Polenta and Mixed Mushrooms, with many Porcini, Chanterelles and Honey fungus

Cèrvo col Tòcio

€.20,00 - (01-06-11-17-19)

Stewed Deer , marinated in red wine and cooked with vegetables, accompanied by classical Polenta.

Le Brasuòle

€. 26,00 - (01-11-14)

Tender deer chops marinated in Mountain Pine Grappa and cooked on the grill, served with baked potatoes, accompanied by cranberries jam.

il Pastin

€. 17,00 - (05-11-12-17-18)

A burger of beef meat, 250gr., well spiced, cooked over charcoal but with one red heart, served with potatoes "Anpezana" (sautéed with onion and bacon) and chimichurri sauce

La Vàcia

€. 20,00 - (11)

Rib-eye steak, marinated with spices and olive oil, cooked with rock salt, served with Mixed Herbs and Grilled vegetables

La Taiàda

€. 18,00 - (01-06-11-14-19)

Sliced beef accompanied by a cabbage salad dressed with Olive oil, Cumin and balsamic vinegar.

i Vùstel

€. 13,00 - (05-11-12-13-14-16)

Artisan Vienna sausages, boiled first and then grilled, with sauerkraut and Oven potatoes, with mustard (or Ketchup if you want)

Le Lugàneghe

€. 14,00 - (06-11-12)

Pork sausages specially prepared for us, cooked whole on the grill and served with polenta

Tècia de la Malga

€. 20,00 - (06-11-12-15-19)

Un A typical pan and complete dish with polenta, Porcini Mushrooms, our local sausage and roast cheese..

Lo Strùdel

€. 5,00 - (01-13-14-17-18)

The apple strudel, with Original
Austrian pastry,
Served with Vanilla creamsauce

La Pèta

€. 4,50 - (05-13-14-17-18)

HomeMade The tart of the day, home-made,
is one of our specialties, thanks to the use of
fresh fruits and artisan Blueberries jam.

il Tiramesù Veneto

€. 4,50 - (13-14-17-18)

Tiramisu is a international sweet but created
in Veneto. Our version is with moore
Zabaione and Coffee

Lo Yògurt

€. 4,50 - (13-14)

Natural yoghurt, produced in local Farm, served with blueberries or honey or, our exclusive, with Dandelion syrup (Taraxacum)

La Bràma Còta

€. 5,00 - (07-13-14)

Our Panna Cotta (creamy pudding) served with cranberries or honey or Dandelion Syrup

Le frìtole

€. 6,00 - (13-14-17-18)

A classic for the Alps: the apple fritters. Served with cranberries jam and whipped cream..

Wines & Soft drinks

Bulk wine*

1/4 Lt. €4,00 - 1/2 Lt. €7,00 - 1 Lt. €13,00

* Red: Cabernet * White: Sauvignon

Mineral Water 1/2 Lt. €2,00

Soft drinks on can €3,00

Coke - Coke Light - Fanta - Lemonsoda

Ice Tea, Lemon or Peach

Fruit juices 0,20 Lt. €3,00

Juice + Water 0,30 Lt. €3,00 - 0,50 Lt. €4,50

Orange – Apple – Blueberry

Spezie or SkiWasser 0,30Lt. €3,00

Spezie or SkiWasser da 0,50Lt. €5,00

Dolomiti beer 0,20 Lt. €2,50 – 0,50 Lt. €5,00

Radler* 0,20Lt. €2,50 - 0,50Lt. €5,00

* Beer & Lemon

Beer in Bottle Red 0,30Lt. €4,00

Beer in Bottle Beck's 0,30Lt. €3,50

Beer in Bottle Weizen 0,50Lt.. €6,00

Beer in Bottle No-alcoholic 0,30Lt. €3,50

Beer in Bottle Weizen No-alcoholic 0,30Lt. €4,00

Coffee - Aperitif - Liquors

Caffè Espresso €1,50

C. Espr. & likor €2,00

Cup of Coffee €2,00

Cappuccino €2,50

Hot or Cold Milch €2,00

Latte Macchiato €2,80

Hot Chocolate €2,50

Tea/Camomilla tea €2,50

Infusion Tea €3,00

Hot Likore €3,50

Bombardino €4,00

Jaegertee €3,50

Fresh Cream €0,50

Likore extra €0,50

Aperol Spritz €3,50

Campari Spritz €3,50

Select Spritz €3,50

Martini Red €3,00

American Campari €5,00

Gingerino (no-alc.) €2,50

Crodino (no-alc) €2,50

“Tiro a Due” €5,00

Campari & Soda €3,50

Campari Orange €6,00

Cocktails €6,00 €10,00

White Grappa from. €3,00

Flavours Grappa €3,50

Prime Uve Grappa €5,00

Gr. Barrique "903" €5,00

Likors from €3,00 €10,00

Caffè - Aperitivi - Liquori

Caffè Espresso €1,50

C. Espr. Corretto €2,00

C. Tazza Grande €2,00

Cappuccino €2,50

Latte Caldo o Fr. €2,00

Latte Macchiato €2,80

Cioccolata Calda €2,50

Tè o Camomilla €2,50

Tisane e Infusi €3,00

Liquori Caldi €4,00

Bombardino €4,50

Jaegertee €4,00

Aggiunta di Panna €0,50

Agg. di Liquore €0,50

Aperol Spritz €4,00

Campari Spritz €4,00

Select Spritz €4,00

Martini Red €4,00

Americano Campari €7,00

Gingerino (unalc.) €2,50

Crodino (unalc.) €2,50

Tiro a Due €6,00

Campari & Soda €4,00

Campari Orange €7,00

Cocktails €7,00 -€10,00

Grappa Bianca Com. €3,50

Flavored Grappas €4,00

Grappa Prime Uve €5,00

Gr. Barrique "903" €6,00

Liquors €3,50 €10,00

Intolleranze alimentari

Allergie ed intolleranze alimentari:

Nel nostro Menù sono indicati con i numeri di riferimento (vedi tabella pagina successiva) gli alimenti che possono contenere allergeni.

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Alcuni alimenti in listino possono, all'occorrenza, essere surgelati all'origine.

Altri, nel rispetto delle norme d'igiene, possono subire l'abbattimento di temperatura per una corretta conservazione

Intolleranze alimentari

01



ALCOOL
ALCOHOL

02



MOLLUSCHI
MOLLUSCS

03



SOIA
SOY

04



NOCCIOLE
NUTS

05



SOLFITI
SULPHITES

06



MAIS
CORN

07



PESCE
FISH

08



VEGANO
VEGAN

09



ARACHIDI
PEANUTS

10



CROSTACEI
SHELLFISH

11



CARNE
MEAT

12



MAIALE
PORK

13



LATTOSIO
LACTOSE

14



ZUCCHERI
SUGAR

15



FUNGHI
MUSCHROOMS

16



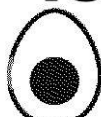
SENAPE
MUSTARD

17



GLUTINE
GLUTEN

18



UOVA
EGG

19



SEDANO
CELERY

20



POMODORO
TOMATO



Menu for Lunch

Homemade Bread, still & sparkling Water
and Cover charge per Person €2,50
(8-13-14-17)

Pasta e Fasòi

€ 9,50 - (11-12-17-18-19)

The soup with typical "Lamòn" beans,
homemade large Tagliatelle,
cooked with bacon, rosemary and plenty of
celery, served with ground black pepper
and extra virgin olive oil

La Žeula

€ 9,50 - (03-13-17-19)

white Onion soup in Broth cooked,
served with melted cheese
on toasted cereal bred

El Fumegà

€12,00 - (05-11-12-13-14)

Platter of Cadore "Speck" (smoked ham), served with locally produced butter, horseradish, blueberries-sauce and pickled vegetables homemade.

El Formài

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The 6th Cheeses selection, all produced locally, served with our honey and syrup with Dandelion flowers oil

La Breùta

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Four local cheeses, Speck (smoked ham), typical smoked sausage, served with honey, dandelion syrup, Kren & Blueberries, pickles

Pasta coi Porcini

€ 12,00 – (01-05-13-15-17-18)

o con Cervo

€ 12,00 - (01-05-11-17-18-19)

The classic homemade large Tagliatelle,
served with milk cream, porcini mushrooms
cooked in white wine, Aromas and Parsley,

OR

seasoned with sauce and bits of Deer stewed

i Subiòte del Pastòr

€ 10,00 – (11-12-13-15-17-18-20)

o con Ragù di Speck

€ 10,00 - (5-11-12-17-18-19-20)

Fresh home-made Macaroni,
topped with hot spicy sauce, with tomato,
cream, sausage, mushrooms, garlic, chilli
pepper and chives,

OR with one special Speck & Beetroot Ragout

Gnòche co'l'Onto

€ 9,50 – (13-17-18)

Home-made dumplings with white flour,
eggs and local potatoes,
served with the traditional
melted butter with sage and smoked ricotta.

Gnòche co'l Pomidòro

€ 9,50 – (13-14-17-18-20)

Home-made Dumplings with white flour,
eggs and local potatoes,
served with Tomato saucestewed

Gnòche Rin Bianco

€ 12,00 - (11-12-13-15-17)

Homemade Dumplings
served with fresh cream,
Typical sausage and Chanterelles.

Ove in Tècia

€ 15,00 - (05-11-12-18)

Pan with three local farm eggs, cooked on slices of Speck, served with potatoes with onion and bacon strips sauteed

Formài Còto

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Verdure su le Bronze

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€ 20,00 - (01-06-11-17-19)

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€ 17,00 - (05-11-12-17-18)

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€ 18,00 - (01-06-11-14-19)

Sliced beef accompanied by a cabbage salad dressed with Olive oil, Cumin and balsamic vinegar.

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Artisan Vienna sausages, boiled first and then grilled, with sauerkraut and Oven potatoes, with mustard (or Ketchup if you want)

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€ 20,00 - (06-11-12-15-19)

Un A typical pan and complete dish with polenta, Porcini Mushrooms, our local sausage and roast cheese..

Lo Strudel

€. 5,00 - (01-13-14-17-18)

The apple strudel, with Original
Austrian pastry,
Served with Vanilla creamsauce

La Pèta

€. 4,50 - (05-13-14-17-18)

HomeMade The tart of the day, home-made,
is one of our specialties, thanks to the use of
fresh fruits and artisan Blueberries jam.

il Tiramesù Veneto

€. 4,50 - (13-14-17-18)

Tiramisu is a international sweet but created
in Veneto. Our version is with moore
Zabaione and Coffee

Lo Yògurt

€. 4,50 - (13-14)

Natural yoghurt, produced in local Farm,
served with blueberries or honey or, our
exclusive, with Dandelion syrup (Taraxacum)

La Bràma Còta

€. 5,00 - (07-13-14)

Our Panna Cotta (creamy pudding)
served with cranberries or honey or
Dandelion Syrup

Le fritole

€. 6,00 - (13-14-17-18)

A classic for the Alps: the apple fritters.
Served with cranberries jam
and whipped cream..

Wines & Soft drinks

Bulk wine*

1/4 Lt. €4,00 - 1/2 Lt. €7,00 - 1 Lt. €13,00

* Red: Cabernet * White: Sauvignon

Mineral Water 1/2 Lt. €2,00

Soft drinks on can €3,00

Coke - Coke Light - Fanta - Lemonsoda

Ice Tea, Lemon or Peach

Fruit juices 0,20 Lt. €3,00

Juice+Water 0,30 Lt. €3,00 - 0,50 Lt. €4,50

Orange – Apple – Blueberry

Spezie or SkiWasser 0,30Lt. €3,00

Spezie or SkiWasser da 0,50Lt. €5,00

Dolomiti beer 0,20 Lt. €2,50 – 0,50 Lt. €5,00

Radler* 0,20Lt. €2,50 - 0,50Lt. €5,00

* Beer & Lemon

Beer in Bottle Red 0,30Lt. €4,00

Beer in Bottle Beck's 0,30Lt. €3,50

Beer in Bottle Weizen 0,50Lt. €6,00

Beer in Bottle No-alcholic 0,30Lt. €3,50

Beer in Bottle Weizen No-alcholic 0,30Lt. €4,00

Coffee - Aperitif - Liquors

Caffè Espresso €1,50	Aperol Spritz €3,50
C. Espr. & likor €2,00	Campari Spritz €3,50
Cup of Coffee €2,00	Select Spritz €3,50
Cappuccino €2,50	Martini Red € 3,00
Hot or Cold Milch €2,00	Americano Campari €5,00
Latte Macchiato €2,80	Gingerino (no-alc.) €2,50
Hot Chocolate €2,50	Crodino (no-alc) €2,50
Tea/Camomilla tea €2,50	"Tiro a Due" € 5,00
Infusion Tea €3,00	Campari & Soda €3,50
Hot Likore €3,50	Campari Orange €6,00
Bombardino €4,00	Cocktails €6,00 €10,00
Jaegertee €3,50	White Grappa from. €3,00
	Flavours Grappa €3,50
Fresh Cream €0,50	Prime Uve Grappa €5,00
Likore extra €0,50	Gr. Barrique "903" €5,00
	Likors from €3,00 €10,00

Caffè - Aperitivi - Liquori

Caffè Espresso €1,50	Aperol Spritz €4,00
C. Espr. Corretto €2,00	Campari Spritz €4,00
C. Tazza Grande €2,00	Select Spritz €4,00
Cappuccino €2,50	Martini Red € 4,00
Latte Caldo o Fr. €2,00	Americano Campari €7,00
Latte Macchiato €2,80	Gingerino (unalc.) €2,50
Cioccolata Calda €2,50	Crodino (unalc.) €2,50
Tè o Camomilla €2,50	Tiro a Due € 6,00
Tisane e Infusi €3,00	Campari & Soda €4,00
Liquori Caldi €4,00	Campari Orange €7,00
Bombardino €4,50	Cocktails €7,00 -€10,00
Jaegertee €4,00	Grappa Bianca Com. €3,50
	Flavored Grappas €4,00
Aggiunta di Panna €0,50	Grappa Prime Uve €5,00
Agg. di Liquore €0,50	Gr. Barrique "903" €6,00
	Liquors €3,50 €10,00

Intolleranze alimentari

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Altri, nel rispetto delle norme d'igiene, possono subire l'abbattimento di temperatura per una corretta conservazione

Intolleranze alimentari

