



NATURALMENTE DI MONTAGNA

Dear Friends,

We are delighted to welcome you to our Baita, set in the wonderful surroundings of meadows and woods of Valdidentro, where traditions are still preserved and where the scents and aromas of a humble yet unexpectedly refined rural cuisine come to life.

The spirit of conviviality has always accompanied our family and our friends, ever since gathering together at sunset was the most emotional moment of the day.

Thus, every dish tells a story, every recipe contains a piece of lived life, and every ingredient reflects our respect for a nature that must never be contaminated.

Famiglia Gurini

SURPRISE MENU

A menu that captures the moment and respects seasonality and the availability of exceptional raw ingredients.

Every day we discover new flavors that the mountains offer, stimulating the creativity of our kitchen.

The Esperienza dell'All menu is the result of flair and intuition, perfected through testing, tasting, and careful selection.



A JOURNEY THROUGH OUR MENU

5 SURPRISE COURSES




€55.00 per person (min. 2 people)

BRAULIO TASTING – AN EXPLORATION OF ALPINE FLAVORS: FROM THE GARDEN TO THE PEAKS

GENTIAN: A bitter plant with digestive and purifying properties that opens the meal by stimulating the appetite and helps maintain natural balance.

Arctic char roulade on pea cream with gentian and crunchy peanuts.  

JUNIPER: An aromatic berry with diuretic and purifying properties that helps cleanse and rebalance the body.

Homemade lamb ravioli with mountain herb broth and winter cabbage.   

WORMWOOD: An aromatic berry with diuretic and purifying properties that helps cleanse and rebalance the body.

Pork fillet on juniper cream with polenta. 

ACHILLEA: A bitter aromatic plant that tones the body, supports health and skin, and helps relieve cramps and muscle pain.

Mini magnum all'achillea con copertura al cioccolato bianco.



*From all these beneficial herbs is born BRAULIO:
an Alpine bitter slowly aged in wooden barrels, preserving the
soul of our mountains and the passion with which we LOVE
them.*



Braulio and Braulio Riserva tasting


€62,00 per person (MIN.2)

TRADITIONAL MENU

Selection of local cured meats with buckwheat breadsticks  

From grandmother's recipe book: buckwheat crêpes

with porcini mushrooms  



Braulio semifreddo from Bormio  


€29,00 per person
beverages not included



TO STIMULATE THE APPETITE



Local cured meats with buckwheat breadsticks.   €14,00

Beef tartare with buckwheat biscuit, hazelnuts, crescenza gel, and rocket.    €16,00

Stuffed onion with sausage béchamel, onion and amaretti, apple concassé, and non-alcoholic sparkling apple juice.   €13,00

Smoked venison carpaccio with homemade ricotta and raspberries  €18.00

Arctic char roulade on pea cream, gentian powder, and salted peanuts.   €16.00

Cream of Scimudin cheese and lemon, poached egg, crispy bacon, and thyme ice cream.   €14.00


Cover charge €3.00




FROM GRANDMOTHER'S RECIPE BOOK

*Just like grandma made them: Pizzoccheri
with butter and aromatic herbs .*   €14,00

Buckwheat crêpe with porcini mushrooms.   €11,00

*Blueberry tagliolini on gorgonzola cream, toasted
walnuts, and fresh blueberries.*    €13,00

*Risotto Riserva S. Massimo with beetroot, Valtellina red
wine reduction, Casera fondue aged in Nebbiolo grape
pomace, and Valtellina Superiore pears
(min. 2 people – 15 min wait)*   €16.00

*Tortelli filled with porcini mushroom
cream, pumpkin gel, and chestnutse.*    €15,00


*Homemade lamb ravioli with mountain herb broth
and winter cabbage.*    €15,00

Cover charge €3.00


*We apologize, but Wi-Fi is not available. However, we have excellent
wine – after two glasses, you'll be “surfing” with pleasure*


FROM THE STABLE AND THE GARDEN


Rabbit terrine with pepper cream and sweet-and-sour peppers. €25,00

Half pork shank cooked for 24 hours, marinated in beer and honey, with taragna polenta.  €20,00

Pork fillet on juniper cream with polenta.  €23,00

Low-temperature cooked roast beef tagliata with mountain hay, bagolin beans with husk, and hay mayonnaise.  €27,00

Veal stew with taragna polenta.  €19,00

*From the hands of our cheesemakers:
Selection of cheeses with homemade jams
and honey.*  €14,00

Cover charge €3.00

ATTENZIONE

Dear guest, please note that the foods and beverages prepared and served in this establishment may contain ingredients or processing aids considered allergens. Some products may be frozen by us for better preservation.

ALLERGEN INFORMATION

If you have food allergies or intolerances, please ask our staff for information – we are happy to advise you in the best possible way

SWEET INDULGENCES

La Melina

Small apple with vanilla and apple, salted caramel ice cream, and chocolate salami.



€9.00

From our bees

Homemade honey mousse, apple jelly, honey and almond ice cream, and walnut crumble.



€9.00

The Mushroom

Mushroom inspired by tiramisù, pistachio moss, chocolate soil.



€9.50

From our mountain herbs

Braulio semifreddo with salted chocolate crumble and a taste of Braulio.



€7.50

A first course that tastes sweet

Warm gianduja tortello, raspberry ice cream, Timut pepper, and forest fruits.



€9.50

The rose of Beauty and the Beast

Dark chocolate mousse with yogurt and raspberry heart, buckwheat crumble.



€9.50

*To accompany your desserts with a fine glass of Passito or
Moscato, please ask our staff about
the availability of the day*