



Welcome to
CIRMOLO
Panoramarestaurant

Restaurant manager Davide & chef Davide
are looking forward to spoiling you tonight
and will be happy to help you with
recommendations and questions

Cover charge = "Coperto" in Italy

It covers the cost of the white table setting, provision
of bread, crackers, taralli & spread and other amenities.

Euro 2.50 / person

**(Several dishes on our menu can also be enjoyed in
vegetarian form, our restaurant team will be happy to help)**

Enjoy the evening with us in the CIRMOLO, afterwards our
panorama bar is open for digestifs and cocktails, take a seat.



ANTIPASTI - COLD STARTERS

Marinated salmon (sour cream - aniseed - osmosis of beetroot - tapioca crisps) * AG *	Euro 18,-
Chardonnay Gaun - Alois Lageder	€ 7,5 / glass
Poached egg (potato spuma - asparagus duet - black truffle - leek crumble) * CG *	Euro 21,-
Cremant de Bourgogne Blanc de Blanc brut - Andrè Delorme	€ 15,- / glass
Veal tartare (olive wood smoked - mustard ice-cream - carasau bread (Sardinian flatbread) - sweet and sour red onion - chervil) * ACGJ *	Euro 24,-
Pinot Noir „Glen“ - Castelfeder	€ 8,- / glass
“Caprese à la Zirm” (panna cotta of mozzarella cheese - basil crumble - tomato powder - olive oil extravergine) * ACG *	Euro 15,9
Trento DOC Rosè brut “Abate Nero” - Lunelli	€ 9,5 / glass
Picanha carpaccio sous-vide (mushroom - potato - cashew nuts - teriyaki - sorrel cress) * EFH *	Euro 24,-
Chianti Classico “Peppoli” - Marchese Antinori	€ 7,5 / glass
Montepulciano d’Abruzzo “Le Murate” - Fattoria Nicodemi	€ 6,5 / glass
Mixed salad à la Zirm with yoghurt dressing (red & green picking lettuce - carrot - tomato - cucumber - cabbage) * G *	Euro 11,-
Cuvée bianco „EWA“ - Elena Walch	€ 5,- / glass



WARM STARTERS

Cream of potato soup
(smoked loin) Euro 13,-

Lagrein Tradition - Terlano € 7,- / glass

Risotto Carnaroli Euro 21,-
(mountain pine - porcini mushrooms - blueberry essence) * G *

Montepulciano d'Abruzzo „Le Murate“ - Fattoria Nicodemi € 6,5 / glass

Spaghetti Felicetti - Carbonara Euro 16,5
(pork cheek - egg yolk - sheep's cheese - pepper) * ACG *

Pinot Grigio „Penon“ - Cortaccia € 7,- / glass

Triangle raviolo Euro 19,5
(braised game - parsnip spuma - Lagrein juniper reduction - polenta chips) * ACGL *

Trento DOC Rosè brut „Abate Nero“ - Lunelli € 9,5 / glass

Homemade Carbon Tagliolini Euro 24,-
(red prawn Mazara del Vallo - bisque - coconut cauliflower - parsley) * ABC *

Pinot Grigio „Penon“ - Cortaccia € 7,- / glass

Homemade potato gnocchi Euro 19,5
(mint butter - Caciocavallo fonduta - fig jam - spice powder) * ACG *

Pinot Noir „Glen“ - Castelfeder € 8,- / glass



MAIN DISHES

Two types of beef – fillet & cappuccino
(port wine jus – potato variation - broccoli) * CGL *

Euro 38,-

Chianti Classico „Peppoli“ – Marchese Antinori
Amarone della Valpolicella - Torre d'Orti

€ 7,5- / glass

€ 14,- / glass

Lamb chop
(herb coat - pumpkin - chanterelles - goat's cheese fonduta) * GL *

Euro 34,-

Amarone della Valpolicella – Torre d'Orti
Barbera “Montebruna” – Braida

€ 14,- / glass

€ 8,- / glass

Beef Tagliata
(balsamic vinegar - rocket - Grana Padana flakes - sautéed potatoes)

Euro 29,-

Amarone della Valpolicella – Torre d'Orti
Lagrein Tradition – Terzano

€ 14,- / glass

€ 7,- / glass

Duck breast sous-vide
(mature balsamic vinegar - soya - Jerusalem artichoke duet -
colourful baby carrots) * LF *

Euro 34,5

Pinot Noir “Glen” – Castelfeder

€ 8,- / glass

Roll of gilthead
(roasted red baby tomato - yuzu - spirulina - daikon) * D *

Euro 34,5-

Chardonnay “Gaun” – Alois Lageder
Kalterersee House Wine – Caldaro

€ 7,5 / glass

€ 5,- / glass

Homemade spring rolls
(soya vegetables - herb rice - sweet and sour sauce) * AC *

Euro 28,-

Pinot Grigio „Penon” – Cortaccia
Franciacorta Brut Cuvée Prestige – Cà del Bosco

€ 7,- / glass

€ 10,- / glass



DESSERTS

Tiramisù in a glass * ACG * Euro 10,-

Amaretto Sour € 18,- / glass

The ZIRMtastic Dessert Euro 12,-

(raspberry - strawberry - white chocolate) * ACG *

Porto Tawny 20 anos - Amavel Costa € 19,- / glass

Grappa Stravecchia barrique - Tenuta San Leonardo € 14,- / glass

Variation of chocolate Euro 12,-

(chocolate tartlet - cremino of white chocolate & dark chocolate -
cocoa crumble - white chocolate ice cream - chocolate sponge) * ACG *

Rhum Barbancourt Agricole 15 anos € 16,- / glass

Ron Brugal „1888“ € 14,5 / glass

Babbà - the typical dessert from Napoli Euro 12,-

(cake cream - cream - forest fruit sauce) * G *

Passito „Cresta“ Gewürztraminer - Rottensteiner € 10,- / glass

Grappa di Malvasia 9 anni - Altavilla € 12,- / glass

Homemade brownies Euro 12,-

(nuts - banana - passion fruit - salted caramel) * ACGH *

Amarone della Valpolicella - Torre d'Orti € 14,- / glass



Duet of homemade sorbet
(apple - elderberry)

Prosecco Extra dry - Forchir

Euro 10,-

€ 7,- / glass

Zirm's Petit Four Dessert
(Macarons & chocolates by Sophia) * ACGH *

Double Espresso Julius Meinl POESIA
Chocolatey sweetness with creamy and spicy flavours

Euro 9,-

€ 4,5 / cup

Selection of cheeses
(homemade fruit bread - mostarda) * G *

Porto Ruby Vintage 2012 Guimaraens - Fonseca
Passito "Cresta" Gewürztraminer - Rottensteiner

Euro 15,-

€ 18,- / glass

€ 10,- / glass



TYPICAL SOUTH TYROLEAN DISHES

Typical in Pustertal Valley – “Potato-Blattlan” (fried potato mass with sauerkraut) *ACG *	Euro 15,9
Grey cheese (with red onion and vinegar) * G *	Euro 13,-
Creamy wild garlic soup (white bread crostini) *AG *	Euro 12,5
Beef broth with Tyrolean bacon dumplings * AG *	Euro 12,5
Val Pusteria „Pressknödel” (cheese dumplings) (cabbage - melted butter - Grana Padana) * ACG *	Euro 14,5
Spinach „Spätzle” (small flour dumplings) (cream - ham) * ACG *	Euro 13,-
Val Pusteria „Schlutzkrapfen” (spinach-ricotta ravioli) (nut butter - Grana Padana - chives) * ACG *	Euro 14,9
Homemade Tagliatelle (deer ragù) * ACGL *	Euro 17,-
Wienerschnitzel of veal (sautéed potatoes or French fries - vegetables) * AC *	Euro 29,-
Val Pusteria apple pie (baked in dough) (vanilla sauce - strawberries) * ACG *	Euro 12,-