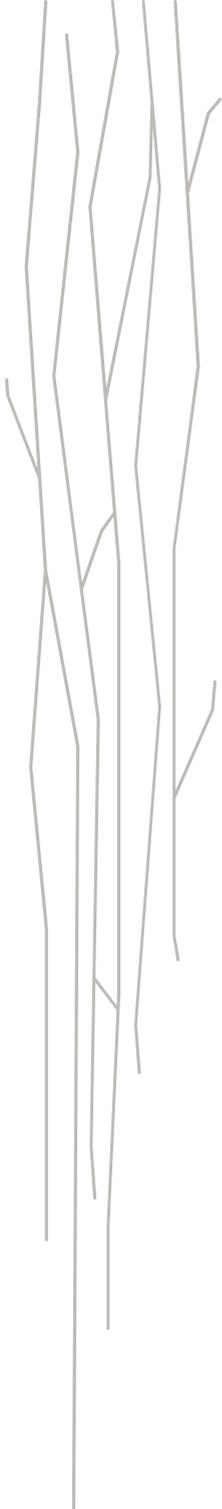




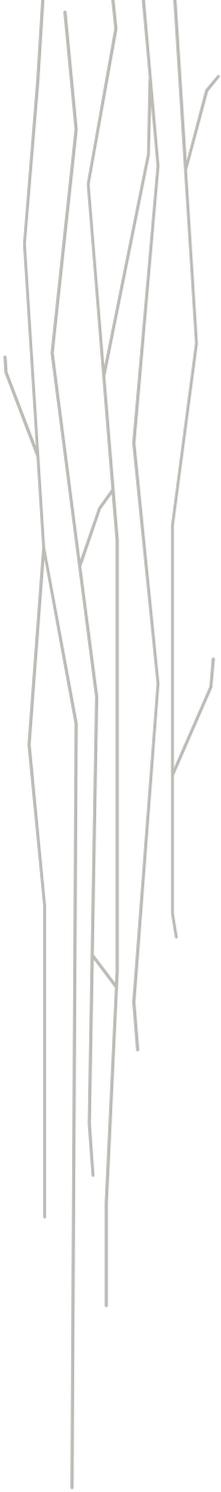
ARTIFEX
ANDREA MOCCIA & TEAM
2025



PRICE LIST

6-COURSES MENU - €110 PER PERSON
WINE ACCOMPANIMENT - €60 PER PERSON

8-COURSES MENU - €150 PER PERSON
WINE ACCOMPANIMENT - €80 PER PERSON



WORLD TRIP

SPRINGWATER

SCAMPI TARTARE | ICEBERG LETTUCE |

IN TROUT PUFF PASTRY | KIMCHI

BERGAMOT | SEA WATER

32,00€ D | A | E | G | B | D

HOMARUS

BLUE LOBSTER | BUCKWHEAT | YOGURT | CHICORY |

POMELO | CHERRY | N'DUJA

35,00€ B | A | E | G | D | H

JACQUES

SCALLOP TIRAMISU |

PUMPKIN | BLACK TRUFFLE | SCALLOP |

APPLE | SCALLOP | UMEBOSHI |

32,00€ D | A | E | G | N

WEISS

SMOKED AUBERGINE |

SOLE | SQUID | BLACK SALSIFY | MEZZE MANICHE PASTA |

CAVIAR

34,00€ D | A | E | G | D

ALPINUS

CHAR | CUCUMBER | ELDERBERRY |

ANCHOVIES | CRÈME FRAÎCHE |

KATSUOBUSHI | BARLEY | SPRUCE OIL

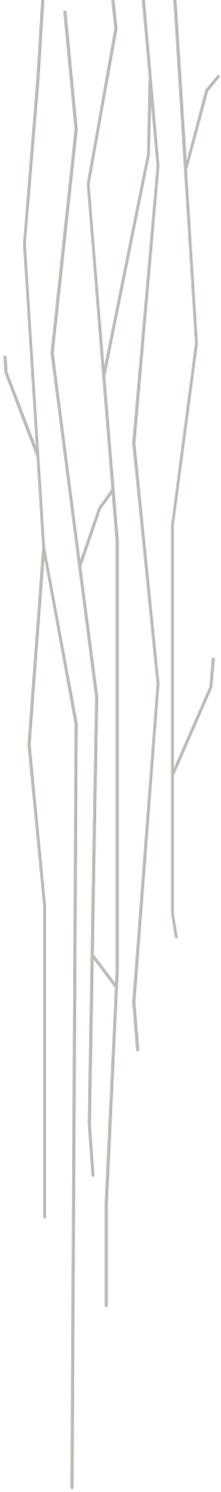
38,00€ D | A | E | G

WILD FOREST

SPONGE CAKE | CELERIAC-CHANTILLY |

CHERRY | WAFER | ROOT POWDER

15,00€ A | E | G | H | C



ALTITUDE

EMBRYONIC

SMOKED EGG MARGINTERHOF |
BLACK CABBAGE | SHEEP RICOTTA |
SCHÜTTELBROT |
FERMENTED STRAWBERRY |
28,00€ E | G | A

TONNÈ

ROAST PINK VEAL | TROUT-MAYO |
FLAX | VEGETABLES |
RASPBERRIES GAZPACHO |
30,00€ A | M | H | C | G | L

NUANCEN

RICE | CRATERELLUS MUSHROOMS |
PINE NUTS | CAVE CHEESE |
30,00€ H | L | O

HUHN

RAVIOLO | ROASTED CAULIFLOWER |
HEN RAGOUT |
POTATOES FROM LANZENHOF
28,00€ A | E | B | L

KUH

BEEF ENTRECÔTE | CARROTS |
TONGUE | GREEN PEPPER |
SWEETBREAD | PARSNIP | TAMARIND |
38,00€ A | E | B | L

SCHNITZ

POACHED "PALA" PEAR | FARM RICOTTA |
GRAPPA MULLED WINE | VIPITENO YOGURT |
15,00€ A | E | B | L