



la lumosa

FINE DINING

Hier, wo sich einst die „Selchkuchl“ befand,
flammt heute eine junge, mutige Küche auf
und belebt unsere Gastkultur neu.



Küchenchef René Tschager
Sous Chef Felix Bacher
Daniel Augschöll
Fabian Kerschbaumer
Gabriel Thurner

Maître & Head Sommelier Bastian Winkler
Assistent Maître & Sommelier Juri Erlacher
Sommelier Sonja Oberhuber
Sophia Jennewein
Rahul Kumar



Coravin

Appius 2018 SÜDTIROL Kellerei St. Michael-Eppan	Glas 28,00 Euro
Ornellaia Bianco 2020 BOLGHERI Tenuta dell'Ornellaia	Glas 42,00 Euro
Ried Singerriedel Riesling Smaragd 2013 WACHAU Weingut Franz Hirtzberger	Glas 28,50 Euro
Chardonnay R 2022 FRANKEN Weingut Rudolf Fürst	Glas 25,00 Euro
Tres 2018 SÜDTIROL Kellerei Kurtatsch	Glas 37,00 Euro
Tignanello 2021 TOSCANA Tenuta Tignanello	Glas 26,00 Euro
Château Pontet-Canet 2015 PAUILLAC Château Ponet-Canet	Glas 37,00 Euro
Pinot Noir 2022 GRAUBÜNDEN Weingut Gantenbein	Glas 37,00 Euro



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FINE DINING



ROSE | Gelbflossen Makrele / Nektarine /
Saure Kartoffel / Holunderblüte

SÜLZE | Kalbstafelspitz / Wurzelgemüse /
Holunderbeere

DRY AGED | Felchen / Sauce Paloise-Choron

WACHTEL DIE ERSTE | Keule / Gyoza / Igelstachelbart /
Knochenmark / Wildkräuter

WACHTEL DIE ZWEITE | Brust / Morchel / Topinambur

SWEET | Weißer Pfirsich / Griechischer Joghurt /
Basilikum

PURMANO KAVIAR | Kaluga Signature Selection
5g 19,90 Euro / 10g 33,90 Euro

SPECIAL | Tuna Toro / Gurke / Oscietra Kaviar - Purmano
32,00 Euro



DIE GROßE REISE | 149,00 Euro pro Person

6 GÄNGE |

WEINBEGLEITUNG | 92,00 Euro pro Person

DIE KLEINE REISE | 132,00 Euro pro Person

5 GÄNGE ohne Sülze |

WEINBEGLEITUNG | 79,00 Euro pro Person

ALKOHOLFREIE GETRÄNKEBEGLEITUNG | 53,00 Euro pro Person



la lumosa

FINE DINING

Dove un tempo sorgeva l'affumicatoio
(Selchkuchl, nel dialetto locale),
oggi arde la fiamma di un'arte culinaria giovane e intrepida,
la nuova scintilla della nostra ospitalità



Chef di Cucina René Tschager
Sous Chef Felix Bacher
Daniel Augschöll
Fabian Kerschbaumer
Gabriel Thurner

Maître & Head Sommelier Bastian Winkler
Assistent Maître & Sommelier Juri Erlacher
Sommelier Sonja Oberhuber
Sophia Jennewein
Rahul Kumar



Coravin

Appius 2018 | ALTOADIGE
Cantina St. Michael-Eppan

Bicchieri 28,00 Euro

Ornellaia Bianco 2020 | BOLGHERI
Tenuta dell'Ornellaia

Bicchieri 42,00 Euro

Ried Singerriedel Riesling Smaragd 2013 | WACHAU
Cantina Franz Hirtzberger

Bicchieri 28,50 Euro

Chardonnay R 2022 | FRANKEN
Cantina Rudolf Fürst

Bicchieri 25,00 Euro

Tres 2018 | SÜDTIROL
Cantina Kurtatsch

Bicchieri 37,00 Euro

Tignanello 2021 | TOSCANA
Tenuta Tignanello

Bicchieri 26,00 Euro

Château Pontet-Canet 2015 | PAUILLAC
Château Ponet-Canet

Bicchieri 37,00 Euro

Pinot Noir 2022 | GRAUBÜNDEN
Cantina Gantenbein

Bicchieri 37,00 Euro



la lumosa

FINE DINING



ROSA | Sgombro Pinna Gialla / Nettarina /
Patata Acida / Fiori di Sambuco

ASPIC | Carne di Vitello Bollita / Ortaggi a Radice /
Sambuco

DRY AGED | Pesce Bianco / Salsa Paloise-Choron

QUAGLIA IL PRIMO | Coscia / Gyoza / Lion's Mane /
Midollo Osseo / Erbe Selvatiche

QUAGLIA IL SECONDO | Petto / Spugnola / Topinambur

SWEET | Pesca Bianca / Yogurt Greco /
Basilico

PURMANO CAVIALE | Kaluga Signature Selection
5g 19,90 Euro / 10g 33,90 Euro

SPECIAL | Tuna Toro / Cetrioli / Caviale Oscietra - Purmano
32,00 Euro



IL GRANDE VIAGGIO | 149,00 Euro a Persona
6 PORTATE |

VINO IN ABBINAMENTO | 92,00 Euro a Persona

IL PICCOLO VIAGGIO | 132,00 Euro a Persona
5 PORTATE senza Aspic |

VINO IN ABBINAMENTO | 79,00 Euro a Persona

BEVANDE ANALCOLICHE IN ABBINAMENTO | 53,00 Euro a Persona



la lumosa

FINE DINING

Here where the old 'Selchkuchl' smokehouse kitchen
once stood, the flames of a youthful,
intrepid cuisine now burn with a passion,
breathing new life into our philosophy of hospitality.



Head Chef René Tschager
Sous Chef Felix Bacher
Daniel Augschöll
Fabian Kerschbaumer
Gabriel Thurner

Maître & Head Sommelier Bastian Winkler
Assistent Maître & Sommelier Juri Erlacher
Sommelier Sonja Oberhuber
Sophia Jennewein
Rahul Kumar



Coravin

Appius 2018 SOUTH TYROL Winery St. Michael-Eppan	Glas 28,00 Euro
Ornellaia Bianco 2020 BOLGHERI Winery dell'Ornellaia	Glas 42,00 Euro
Ried Singerriedel Riesling Smaragd 2013 WACHAU Winery Franz Hirtzberger	Glas 28,50 Euro
Chardonnay R 2022 FRANKEN Winery Rudolf Fürst	Glas 25,00 Euro
Tres 2018 SÜDTIROL Winery Kurtatsch	Glas 37,00 Euro
Tignanello 2021 TOSCANA Winery Tignanello	Glas 26,00 Euro
Château Pontet-Canet 2015 PAUILLAC Château Ponet-Canet	Glas 37,00 Euro
Pinot Noir 2022 GRAUBÜNDEN Winery Gantenbein	Glas 37,00 Euro



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FINE DINING



ROSE | Yellowfin Mackerel / Nectarine /
Sour Potato / Elderflower

ASPIC | Boiled Veal / Root Vegetables /
Elderberry

DRY AGED | Whitefish / Paloise-Choron Sauce

QUAIL THE FIRST | Leg / Gyoza / Lion's Mane /
Bone Marrow / Wild Herbs

QUAIL THE SECOND | Breast / Morel / Jerusalem Artichoke

SWEET | White peach / Greek yogurt /
Basil

PURMANO CAVIAR | Kaluga Signature Selection
5g 19,90 Euro / 10g 33,90 Euro

SPECIAL | Tuna Toro / Cucumber/ Caviar Oscietra - Purmano
32,00 Euro



THE BIG JOURNEY | 149,00 Euro per Person

6 COURSES |

WINE PAIRING | 92,00 Euro per Person

THE SMALL JOURNEY | 132,00 Euro per Person

5 COURSES without Aspic |

WINE PAIRING | 79,00 Euro per Person

NON-ALCOHOLIC BEVERAGE PAIRING | 53,00 Euro per Person