



# Bec de Røces

RIFUGIO HÜTTE

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## RESTAURANT MENU



# Welcome to Rifugio Bec De Roces!



*Scan the QR code  
to read the full  
drinks and cafeteria menu!*

**Dear guest, please inform the waiter of any food allergy or intolerance. Our staff is well trained to find the best way to satisfy and meet your specific needs and help you chose the best dish.**

**Cover charge      € 3.00**

\* We inform our kind customers that our dishes may contain particular ingredients, which may cause allergic reactions or may not be compatible with diets. We therefore invite you to inform your waiter of any allergies and consult the table of ingredients, in accordance with EC Reg. UE 1169/2011

Some products may be frozen at origin, blast-chilled at controlled temperature, or otherwise frozen in compliance with EC Regulation 852/2004 and Legislative Decree 193/2007, in order to ensure food quality and safety.

# Starters

|                                                                                       | SMALL | BIG   |
|---------------------------------------------------------------------------------------|-------|-------|
| Platter of local cold cuts and cheeses                                                | 16.00 | 28.00 |
| Mushroom carpaccio dressed with oil, salt and lemon,<br>served with speck and arugula |       | 15.00 |
| Pecorino flan with fava bean sauce                                                    |       | 14.00 |
| Beef tartare with berries                                                             |       | 16.00 |
| Venison carpaccio with amaretto dust,<br>parsley and blueberry sauce                  |       | 18.00 |



## First courses

|                                                                                                               |       |
|---------------------------------------------------------------------------------------------------------------|-------|
| <b>Vegetables soup</b>                                                                                        | 12.00 |
| <b>Barley soup</b>                                                                                            | 12.00 |
| <b>Three-colored canederli (speck, spinach and beetroot) in broth or with melted butter *</b>                 | 13.00 |
| <b>Orecchiette (pasta) with chopped sun-dried tomato, olives and capers, burrata cream and fragrant bread</b> | 14.00 |
| <b>Tagliatelle with venison ragù</b>                                                                          | 15.00 |
| <b>Paccheri with tomato, ricotta and eggplant</b>                                                             | 15.00 |
| <b>Spaghetti with cherry tomatoes, anchovies and basil</b>                                                    | 15.00 |
| <b>Gnocchi with gorgonzola cream, speck and walnuts</b>                                                       | 15.00 |
| <b>Pappardelle with porcini mushrooms and parmesan cream *</b>                                                | 16.00 |



## Baby menu

|                                               |       |
|-----------------------------------------------|-------|
| Pasta with meatballs or tomato sauce or pesto | 10.00 |
| Wüstel and French fries                       | 10.00 |
| Milanese-style cutlet with French fries *     | 11.00 |



## Second courses

|                                                                                                                                     |       |
|-------------------------------------------------------------------------------------------------------------------------------------|-------|
| Sliced beef with chimichurri sauce and grilled vegetables                                                                           | 22.00 |
| Salt cod with fava bean purée and fried bread<br><i>Vegan option: fava bean purée with Sautéed mountain chicory and fried bread</i> | 18.00 |
| Lamb chops with blueberry sauce *                                                                                                   | 22.00 |
| Pork belly with beetroot mayonnaise                                                                                                 | 20.00 |
| Beef fillet with green peppercorn sauce                                                                                             | 25.00 |
| Milanese-style cutlet with French fries *                                                                                           | 19.00 |
| Eggs, speck and sautéed potatoes                                                                                                    | 16.00 |



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## Salads

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|----------------------------------------------------------------------------------------|-------|
| <b>Black rice salad with cherry tomatoes, eggplant, zucchini and smoked salmon</b>     | 18.00 |
| <b>Barley salad with sun-dried tomatoes, capers, olives, chicken * and basil sauce</b> | 16.00 |
| <b>Spelt salad with cherry tomatoes, onion, olives, corn and grilled zucchini</b>      | 16.00 |

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## Side dishes

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| <b>French fries *</b>             | 6.00 |
| <b>Polenta</b>                    | 6.00 |
| <b>Grilled vegetables</b>         | 6.00 |
| <b>Mixed salad</b>                | 6.00 |
| <b>Sautéed potatoes</b>           | 6.00 |
| <b>Sautéed mountain chicory *</b> | 6.00 |



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## Desserts

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|---------------------------------------------------------------|------|
| Apple strudel<br>served with whipped cream or vanilla sauce * | 7.00 |
| Cake of the day                                               | 7.00 |
| Tiramisu (classic or special)                                 | 7.00 |
| Panna cotta                                                   | 7.00 |
| Ice cream with berries                                        | 7.00 |
| Sponge cake and custard                                       | 7.00 |
| Coffee truffle ice cream                                      | 7.00 |



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## Burgers

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| Beef burger, cheddar, bacon, lettuce, tomatoes, fresh onion and pickles                        | 15.00 |
| Beef burger, brie, speck, lettuce, tomatoes and mushrooms                                      | 15.00 |
| Salmon burger, burrata cream, avocado, arugula and diced cherry tomatoes (with charcoal bread) | 16.00 |

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## Sandwiches

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|---------------------------------------------------------------------------------|-------|
| Sandwich with wurstel, sauerkraut, edam cheese, caramelized onion and radicchio | 14.00 |
| Sandwich with sausage, edam cheese, lettuce, tomatoes and caramelized radicchio | 14.00 |



# Wines

## Sparkling wines

|                                                                                                  |       |
|--------------------------------------------------------------------------------------------------|-------|
| <b>Matt '55 Brut</b><br><i>Pian delle Vette</i>                                                  | 55.00 |
| <b>Prosecco superiore Arzana Cartizze DOCG Dry</b><br><i>Cantina Astoria, Veneto</i>             | 42.00 |
| <b>Prosecco Superiore Fanò Asolo DOCG Extra Brut</b><br><i>Cantina Astoria, Veneto</i>           | 35.00 |
| <b>Prosecco Millesimato Rosè DOC</b><br><i>Cantina Astoria, Veneto</i>                           | 35.00 |
| <b>Spumante Ferrari Maximum Doc Brut</b><br><i>Cantine Ferrari, Trento - Trentino Alto Adige</i> | 40.00 |

## White wines

|                                                                                      |       |
|--------------------------------------------------------------------------------------|-------|
| <b>Chardonnay DOC</b><br><i>Cantina St. Pauls, Alto Adige</i>                        | 27.00 |
| <b>Pinot Grigio</b><br><i>Cantina Polencic, Friuli Venezia Giulia</i>                | 28.50 |
| <b>Sauvignon Blanc DOC Floreado</b><br><i>Cantina Andrian, Alto Adige</i>            | 35.00 |
| <b>Gewürztraminer Kolbenhof</b><br><i>Tenuta J. Hofstatter, Termeno - Alto Adige</i> | 50.00 |
| <b>Gewürztraminer</b><br><i>Cantina St. Pauls, Alto Adige</i>                        | 30.00 |
| <b>Lugana DOC</b><br><i>Azienda Agricola Monte del Frà, Veneto</i>                   | 27.00 |
| <b>Ribolla Gialla</b><br><i>Cantina Marco Sclaris, Friuli Venezia Giulia</i>         | 30.00 |

## Rosè Wines

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|---------------------------------------------------------------|-------|
| <b>Primitivo Rosato</b><br><i>Cantine Varvaglione, Puglia</i> | 28.50 |
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## Red wines

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|--------------------------------------------------------------------------------------------------|-------|
| <b>Cabernet Sauvignon Algio</b><br><i>Cantina la Mincana - Dal Martello, Veneto</i>              | 26.00 |
| <b>Merlot Stradella</b><br><i>Cantina la Mincana - Dal Martello, Veneto</i>                      | 30.00 |
| <b>Pinot Nero Patricia 2020</b><br><i>Cantina Girlan, Alto Adige</i>                             | 35.00 |
| <b>Lagrein DOC Perl.</b><br><i>Cantina Bozen, Alto Adige</i>                                     | 35.00 |
| <b>Lagrein</b><br><i>Cantina H. Lun, Trentino - Alto Adige</i>                                   | 28.50 |
| <b>Primitivo di Manduria</b><br><i>Cantine Poggio Marù, Puglia</i>                               | 30.00 |
| <b>Valpollicella Classico DOP</b><br><i>Tenuta Lena di Mezzo - Az. Agr.Monte del frà, Veneto</i> | 27.00 |
| <b>Chianti Classico</b><br><i>Cantina Banfi, Toscana</i>                                         | 28.50 |
| <b>Brunello di Montalcino Pian delle Vigne</b><br><i>Marchesi Antinori, Toscana</i>              | 85.00 |





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[www.becderoces.it](http://www.becderoces.it)



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