



Hotel San Lorenzo  
in Bormio dal 1924

Welcome to



*“La sanità degli uomini sta più nell’aggiustato uso della cucina e della tavola che nelle scatole o negli albarelli degli speciali”*



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<i>Deer tartare with cranberry compote and rye crouton with aromatized butter</i>	€ 18,00
<i>Kataifi basket on light basil sauce, burrata and confit tomato</i>	€ 14,00
<i>Sea bass tartare on corn salad with mint fennel, and oranges</i>	€ 18,00
<i>Slices of cold veal on zucchini tower and balsamic Philadelphia</i>	€ 18,00
<i>Bresaola – air dried beef – with casera cheese and berries sauce</i>	€ 16,00



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*Pizzoccheri, local buckwheat tagliatelle with cheese,  
cabbage, butter and sage* € 15,00

*Risotto with shrimps and candied lemon* € 16,00

*Aubergine ravioli with cherry tomatoes  
and smoked cheese* € 15,00

*Tagliatelle with sausage ragout,  
mushrooms and cumin* € 16,00

*Bio vegetable soup from the garden* € 12,00



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<i>Loin of deer with juniper sauce, pine nuts and baked potatoes</i>	€ 26,00
<i>Sesame tuna steak with herbs and oil</i>	€ 25,00
<i>Fillet of beef with sautéed porcini mushrooms and polenta taragna</i>	€ 26,00
<i>Honey duck breast scalloped and reduction of malvasia</i>	€ 25,00
<i>Bourguignonne snails (12 pieces)</i>	€ 22,00



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*Crunchy bread wafer salad*

*Mixed salad with chicken, casera cheese,  
crouton and Caesar sauce*

€ 14,00

*Mixed salads with shrimps, cherry tomatoes,  
rocket, olives, corn and cocktail sauce*

€ 14,00



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*Buffet of our desserts* € 5,00 each

*Covered charge (per person)* € 4,00

*The kitchen is a chorus of aromas, if we manage to be good conductors you decide.*

*The only thing we can guarantee you is the passion for this job*

*Our chefs: Giuseppe – Leonardo – Gianluigi – Fiorentino – Mattia*



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## ALLERGENS

Customers are advised that the food and drinks served in this establishments may contain allergenic ingredients or additives considered as allergens.

List of the substances and products which may provoke an allergy or intolerance which are used in this establishment Reg. UE n. 1169/2011.

1	Cereals containing gluten: such as wheat, rye, barley, oats, farro, khorasan/kamut and their derivatives and products derived from them.	8	Nuts, almonds, nuts, hazelnuts, cashew nuts, pecans, Brazil nuts, pistachio, macadamia also known as Queensland nuts, and products derived from them
2	Crustaceans and products derived from them	9	Celery or products derived from celery
3	Eggs and products derived from egg	10	Mustard or products derived from mustard
4	Fish and products derived from fish	11	Sesame seeds or products derived from sesame
5	Peanuts (groundnuts) and products derived from peanut	12	Sulphur Dioxide or sulphites in concentration higher than 10mg/kg
6	Soya and soybeans products derived from soya	13	Lupin or products derived from lupin
7	Milk and products derived from milk (including lactose)	14	Molluscs and products derived from molluscs

Further information regarding the presence of substances and products which may provoke allergies or intolerances are available from the restaurant staff and relevant documentation will be provided on request.

The Management