



BIOCH é na parora liada ala vila de Biei, da süa pert liada al cognom Willeit. Ala basa de Biei, Bioch y de Plaiönn (a la Ila) él la parora celtica "bilìa", che orô dí "ciüch". Tl ladin s'àra trasformé te "bia", denant che morí fora. Chësta parora "bia" é gnüda colegada cun le sufis -ETUM (= lad. EI) = Biei = post da ciüc y cun le sufis UCCU (= lad. OC) = Bioch. Le significat é ince plü o manco "post da ciüc" (= desmostra che al se trata de n post che é gnü runcé)

Tla Val Badia unse 4 posć che á inom Bioch: un a San Martin (le su, olache al é storicamënter ince ciases) y 3 tl'Alta Badia, un de chi olache nos un la Ütia de Bioch.

The name "Bioch" hales from the hamlet "biei" in Alta Badia. The basis of this word is from the old Gallic "bilial" which means tree stump. Bioch is a location where, in the mists of history, there were once many tree stumps.

Giulan a Univ. Prof. Dr. Paul Videsott
y Dr. Daria Valentin

In our menu you will also find our personal wine recommendation matching each dish. Our wine cellar holds a fine selection of the best labels from Alto Adige's and Italy's wine world. Enjoy with your meal a wine that best emphasizes the flavours from our kitchen.

- White Wine
- Red Wine
- Passito . Sweet Wine

Wine Culture Award

SPECIAL AWARD IN THE CATEGORY ALPINE REFUGE 2020

Ütia de Bioch

MARKUS VALENTINI – LA VILLA, VAL BADIA | ALTA BADIA

The Ütia de Bioch is a Ladin alpine refuge that is particularly popular among skiers in winter and among hikers in summer. The culinary spectrum of the Ütia de Bioch is impressive and comprises far more dishes than the ones usually served in alpine refuges. A special dish is the so-called 'gourmet dish', created by South Tyrol's only three-Michelin-starred chef Norbert Niederkofler. It consists of (delicious) tortelli filled with a pâté of speck (the South Tyrolean traditional bacon) and ricotta cheese on a bean fond.

The wine selection is undoubtedly as excellent as the cuisine. From the very first moment, you can sense that there is someone who dedicates himself to the choice of the wines with heart and passion in this refuge. Even though it is located at an altitude of just over 2,000 metres, the Ütia de Bioch stands out not only for the choice of the right glass for each wine or for the availability of different vintages of certain wines, but also for the clear emphasis on South Tyrolean wines and for the competent and professional advice.

Andreas Kofler, President of Consorzio Alto Adige Wines




altoadigewines.com

Südtirol Wein 
Vini Alto Adige

IT Di recente ristrutturazione e grazie a un'architettura fedele allo stile di un tempo, il rifugio rispecchia il fascino delle tradizioni alpine. Dalla magnifica terrazza è possibile ammirare la Marmolada come fosse un quadro naturale appeso davanti ai vostri occhi. La nuova cantina fa felice gli appassionati di vino.


DE Die vor kurzem renovierte Berghütte spiegelt dank ihrer Bauweise im Stil vergangener Zeiten den Zauber der Bergtraditionen wider. Von der herrlichen Terrasse aus können Sie die Marmolada bewundern, als würden Sie direkt vor Ihren Augen ein Bild betrachten. Der neue Weinkeller erfreut hingegen die Weinliebhaber.

EN Recently renovated, this mountain hut reflects all the charm of alpine tradition, thanks to its old-fashioned architecture. From its magnificent terrace, you can admire the Marmolada: a natural work of art right before your very eyes. The new wine cellar is sure to please all the wine enthusiasts out there.

DISH  **Sfoglie di sedano rapa & ragoût di capriolo al profumo di ginepro, tuorlo d'uovo grattugiato e scaglie di rapa croccanti**

Lasagne mit Blätterteig aus Knollensellerie und Rehragout, geriebenes Eigelb und knusprige Rüben


Lasagna with celeriac puff pastry and venison ragoût, grated egg yolk and crispy turnip flakes


CHEF'S GREEN NOTES 


La mia è una cucina naturale, rispettosa degli ingredienti selezionati e delle persone che li producono e li trattano. Un rispetto che va oltre i concetti ormai abusati di territorio e filiera corta, perché per me, la natura parla e l'esperienza traduce.

Meine ist eine naturnahe Küche, die den gewählten Zutaten und den Menschen, die sie erzeugen und verarbeiten, größten Respekt erweist. Einen Respekt, der über die mittlerweile abgenutzten Begrifflichkeiten von Regionalität und Erzeugereinkauf weit hinausgeht, denn die Natur spricht und die Erfahrung übersetzt.

Today, everyone talks about 'respect' – local ingredients, short supply chain, and all those other buzzwords. For me respect means to go beyond that concept, because nature talks, and experience translates it.

WINE  **Alto Adige Santa Maddalena**
 Südtirol St. Magdalener
 Alto Adige Santa Maddalena







21

POR MËT MAN . Starters

Board of Speck and cheese from
South Tyrol, smoked sausage,

horseradish and pickles  16,50

- Schiava “Donà” - Appiano (BZ) 4,60

Board of local cheeses from South Tyrol,
horseradish, mustard and pickles  

13,90

- “Manna” (Riesling, Chardonnay, Sauvignon,
Gewürztraminer)

Franz Haas (BZ) - Montagna 8,90

Mini Turtres (1 crispy pancake filled with
spinach-ricotta or sauerkraut) 1,80

- Champagne Brut, Louis Bruchet
(P. noir (80%), Chardonnay (15%),
Meunier (5%) (FR) 12,00



GLUTEN FREE



VEGETARIAN

In caso di necessità vengono utilizzati anche prodotti surgelati
In caso di intolleranze e allergie consultare il nostro manuale e rivolgersi allo staff

LES JOPES . Soups

Home-made farmer's barley soup and
"turtres" (crispy pancakes filled with
spinach - ricotta or sauerkraut) 10,50

- Schiava "Donà" - Appiano (BZ) 4,60

Creamed potatoes and herbs with
rye bread croûtons  9,90

- Riesling "Pacherhof"
Novacella (BZ) 6,90

Home-made dumpling soup 10,90

- Pinot Noir „Riserva Mazon”
J. Hofstätter - Tramin (BZ) 9,20

Home-made goulasch soup 10,90

- Lagrein "Villa Schmid"
Schmid-Oberrautner, Bolzano 5,00

PRÖMS . First Course - Pasta

Skiing with taste - Winter 2022

Mamma Patty's lasagne: celeriac puff pastry and juniper-scented venison ragoût, grated egg yolk and crispy turnip flakes

Recipe of Simone Cantafio,

La Stüa de Michil,

Hotel La Perla, Corvara 22,00

● Schiava/Vernatsch, Doná - Appiano (BZ) 4,60

Home-made tortelli stuffed with speck cream, bufala ricotta on mashed “risina” beans fond and balsamic vinegar

Recipe of Norbert Niederkofler,

3 Michelin stars, St. Hubertus,

Aman Rosa Alpina, San Cassiano BZ 18,50

- Sauvignon “Andrius”,
Andrian (BZ) 7,70

Linguine with lemon, mussels, bottarg (fish roe) and crunchy bread from Agerola

Recipe of A. Vanlangennaker,

Zass Restaurant, 1 Michelin Star,

Il San Pietro, Positano 21,50

- “Manna” (Riesling, Chardonnay,
Sauvignon, Gewürztraminer),
Franz Haas - Montagna (BZ) 8,90

Home-made Tyrolean spinach-spätzle with cream, bacon and Parmigiano 13,90


- Pinot Blanc “Hos”, Niklas - Appiano (BZ) 3,90

Penne alla Bioch (Felicetti)

with tomato sauce, ham, olives,
cream and chili 10,90

● Pinot Noir “Ploner”

Marling (BZ) 6,50

Home-made fettuccine (noodles) with
“Porcini” mushrooms  17,50

● Sauvignon “Andrius”,


Andrian (BZ) 7,70

Home-made ravioli filled with spinach
and ricotta cheese, butter,

Grana Padano, chive  14,90

● Riesling “Pacherhof”

Novacella (BZ) 6,90

Home-made assorted dumplings
(chanterelles - cheese - spinach) on
melted butter, Grana Padano,
cabbage salad and chive  15,90

● Lugana, Menegotti

Villafranca (VR) 3,50

Pennette or spaghetti with tomato sauce or
meat sauce 9,50

● Valpolicella Classico Superiore

Santa Maria Valverde - Marano Valpolic. (VR) 4,80




GLUTEN FREE




VEGETARIAN

In caso di necessità vengono utilizzati anche prodotti surgelati
In caso di intolleranze e allergie consultare il nostro manuale e rivolgersi allo staff


TAIS DLA MUNT . Main Course

Tomahawk steak (on demand), grilled on charcoal, grilled vegetables a € 8,00/100 g 

- Champagne Brut, Louis Bruchet (P. Noir (80%), Chardonnay (15%), Meunier (5%) (FR) 12,00

Rib of beef, grilled on charcoal, fresh grilled vegetables  38,00

- Chianti Tenuta Fontodi - Greve in Chianti (FI) 7,30

Entrecôte “Beef of the Alps” (gr. 250) grilled on charcoal, fresh grilled vegetables  28,90

- Pinot Noir „Riserva Mazon” J. Hofstätter - Tramin (BZ) 9,20

“Hunter’s plate” - fried eggs with Speck and
roasted potatoes  15,90

- Schiava/Vernatsch, Doná - Appiano (BZ) 4,60

“Climber’s plate” - polenta with cheese,
grilled sausage and mushrooms 19,50

- Lagrein Riserva „Tor di Lupo“
Andrian - (BZ) 10,00

Polenta with melted cheese from
South Tyrol   14,50

- “Manna” (Riesling, Chardonnay,
Sauvignon, Gewürztraminer),
Franz Haas - Montagna (BZ) 8,90

Wienerschnitzel with fried or roasted potatoes

of pork 15,90

of veal 19,90

- Sauvignon “Andrius”,
Andrian 7,70

Grilled or boiled sausage with roasted potatoes and sauerkraut 11,50

- Pinot Nero- Blauburgunder “Ploner”
Marling (BZ) 6,50

Grilled or boiled sausage with french fries 9,90

- Lagrein „Villa Schmid“
Schmid Oberrautner - Bolzano (BZ) 5,00

VAL' DE DUC . Dessert

Home-made apple strudel with warm custard
or whipped cream 5,50 - 5,90

- Passito “Quintessenz”
Cantina di Caldaro (BZ) 10,00

Home-made Tiramisú 5,90

- Passito “Quintessenz”
Cantina di Caldaro (BZ) 10,00

Home-made “Linzer Torte”, cake with
nuts and cranberry jam 5,20

- Passito “Torcolato”
Maculan - Breganze (VI) 6,90

Home-made buckwheat cake  5,50

- Passito “Torcolato”
Maculan - Breganze (VI) 6,90

Home-made Sacher Torte
(chocolate cake) 5,20

- Passito “Quintessenz”
Cantina di Caldaro (BZ) 10,00

Today’s special cake or dessert 4,60 - 14,00

- Passito “Quintessenz”
Cantina di Caldaro (BZ) 10,00

In caso di necessità vengono utilizzati anche prodotti surgelati
In caso di intolleranze e allergie consultare il nostro manuale e rivolgersi allo staff

CAFÉ . Coffee

Caffè espresso	1,70
Caffè Hag (Coffein free), barley or jinseng (small cup)	1,80
Caffè corretto grappa - espresso with grappa	3,00
Cappuccino	2,90
Latte Macchiato (Milk coffee)	3,80
Cup of coffee	2,60
Barley or jinseng coffee (large cup)	1,90
Calimero (coffee + egg's liqueur + cream)	4,90

BOANDES CIALDES . Hot Drinks

Hot chocolate (with cream)	3,00
Hot chocolate with rum (and cream)	4,90
Hot chocolate with Amaretto and cream	4,90
Jagertee - Hunter's tea	4,90
Vin brulé (hot wine)	4,60
Bombardino (egg's liqueur + rum + whiskey + cream)	4,90
Special Bombardino Bioch (egg's liqueur + milk + brandy + cream)	7,50
Calimero (egg's liqueur + coffee + cream)	4,90
Egg's liqueur with cream	4,50
Hot Amaretto with cream	4,90
Hot lemonade	3,60
Punch of rum, orange or mandarin (with alcohol)	4,50
Mandarin-ginger-punch (with alcohol)	4,90
Roast-apple-punch (with alcohol)	4,90
Apple-caramell-punch (without alcohol)	4,60
Hot apple punch with winter flavours (without alcohol)	4,60
Hot elderflower punch (without alcohol)	4,60
Hot cranberry punch (without alcohol)	4,60

In our hut we serve lactose free milk as well

TÊ . Tea

Tea with lemon	2,50
Tea of mixed fruits, of mountain herbs, of alp herbs, green tea, tea of chamomile blossom, tea of vitamin blood orange, of raspberries, of strawberries, of fennel, of wild cherry, of rose hips, of peppermint, of stinging nettle, of, tea without theine	2,80
Tè of ginger-lemon	2,80
Jagertee; Tee with rum	4,90

BOANDES FRÉIDES . Cold Drinks

0,4 l Fresh squeezed orange juice	7,60
0,2 l Fresh squeezed orange juice	4,60
Juices of "Rauch" - Pear; Aprikot; Peach; Black currant;	3,00
Special fruit juices "Delicio": apple-elderflower, Apple-pear, apple-black currant, apple-blackberries	3,50
0,4 l Home-made juice of cranberries	4,90
0,2 l small drinks	2,90
0,4 l large drinks	4,90
0,4 l Skiwasser (raspberry juice + lemon juice + soda water)	4,90
0,4 l Elder flower juice	4,90
0,4 l Apple juice and soda water (Apfelschorle)	4,60
0,4 l Almdudler	4,90
0,4 l Raspberry juice	4,90
0,33 Soft drinks in cans and bottles	4,00
½ l Mineral water	2,70
1 l Mineral water	4,70
0,75 l Mineral water "Ega Scotoni"	10,00
Chinotto	3,00
Schweppes Tonic - Lemon - Orange	3,00

Ginger Beer	3,60
RED BULL energy drink	4,40

APERTITIF . Apertifs

Aperol Spritz - prosecco, Aperol, orange, soda water	5,50
Hugo - prosecco , elder flower juice, mint, soda water	5,50
Tiroler - white wine and Campari	3,60
Gingerino Crodino Campari soda	3,60

BIRA . Beer

DALA SPINA . Draft Beer

0,30 l	Lager Beer „Forst“	3,80
0,50 l	Lager Beer „Forst“	5,60
0,30 l	Radler (Beer and lemonade)	3,80
0,50 l	Radler (Beer und lemonade)	5,60
0,30 l	Wheat Beer „Jacob“	3,90
0,50 l	Wheat Beer „Jacob“	5,70
0,30 l	„Felsenkeller“ - not filtered beer	3,90
0,50 l	„Felsenkeller“ - not filtered beer	5,70

BIRES SPEZIALES . Special Beers

0,33 l	“POP” - Special “Dry hopping” - in can	3,90
0,33 l	„Antonius” Lager , 4,8 ° , from Alpe di Siusi	3,80
0,33 l	„Sixtus Forst” - strong dark beer (with his unique caramel flavor)	3,90
0,33 l	Gluten-free beer „Pedavena”	3,80
0,33 l	Lager Beer „Forst” without alcohol	3,80
0,50 l	Wehat Beer „Paulaner“ without alcohol	5,70
0,20 l	Ginger Beer „Cortese“ - without alcohol	3,60

VIN A GOT . Wines by the glass

SPUMANT . Bubbles



¼ l

½ l



New Steinbock Selection Dr. Fischer

Alcohol Free	3,60	7,50	15,00	22,00
Champagne Louis Broche Brut	12,00	22,00	44,00	60,00
Arunda Brut, Arunda	6,90	13,90	27,00	40,00
Franciacorta Ca' del Bosco	9,20	19,00	38,00	56,00
Prosecco Extra Dry, Col Vetoraz.	4,60	9,20	18,40	26,50

BLANCH . White Wine

Pinot Bianco Hos, Niklaser Cald.	3,90	7,90	15,90	24,00
P.Bianco Erker, Colterenzio	2,60	5,00	10,00	17,00 l
Manna (Riesl, Chard., Sauv. Gew.)	8,90	18,00	36,00	53,00
Riesling, Pacherhof Novacella	6,90	13,90	27,00	40,00
Sauvignon Andrius	7,70	15,00	30,00	44,00
Lugana Menegotti	3,50	7,80	15,80	20,00
Lagrein Rosé , J.Hofstätter BZ	4,60	9,20	18,40	26,50

VIN CÖCE . Red Wine

Schiava/Vernatsch, Doná (BZ)	4,60	9,20	18,40	27,00
Pinot Nero Plonerhof, Marling	6,50	13,00	26,00	38,00
Pinot Nero Ris. Mazon, J.Hofst.	9,20	19,00	38,00	55,00
Lagrein Villa Schmid, Oberrautner	5,00	10,00	20,00	29,00
Lagrein Tor di Lupo, Andrian	10,00	21,00	42,00	60,00
Merlot, St.Pauls (vino della casa)	2,60	6,00	11,00	19,00
Valpolicella Cl. Sup, SMV	4,80	9,60	19,20	28,00
Chianti Classico ORG, Fontodi FI	7,30	14,90	29,50	43,00

DUC . Sweet Wine

Passito "Quintessenz" - Caldaro	10,00			60,00
---------------------------------	-------	--	--	-------

Passito “Torcolato” - Maculan	6,90	40,00
-------------------------------	------	-------

EGA DE VITA . Liqueurs and Grappa

Grappe Bonaventura Maschio:

903 Novecentotre Riserva d’Autore - 40% vol.	19,50
Prime Brunello di Montalcino, 2003 - 38% vol.	19,50
Prime Zibibbo, 2005 38% vol.	19,50
Prime Sagrantino di Montefalco, 2004 - 38% vol.	19,50
Prime Uve Bianca - 39% vol.	6,50
Prime Uve Nera - 38,5% vol.	6,50
Prime Uve Oro - 39% vol.	6,50
NEW: Tiramisú - Liqueur	5,00

Grappe Berta:

Selezione del Fondatore “Paolo Berta”, 1997 43% vol.	19,50
Bric D. Gaian Moscato d’Asti Grappa, 2007 - 43% vol	10,00
Casalotta Riserva, 1982 - 43% vol	10,00
Tre Soli, 2007 - 43% vol	10,00

Grappe Capovilla:

Distillato Amarene e Marasche -41% vol	15,00
Grappa Moscato Giallo -41% vol	15,00

Grappe Serafino Levi:

Grappa della “Donna Selvatica che scavalica le colline” del Barolo Riserva 42% vol.	10,00
Grappa della “Donna Selvatica che scavalica le colline” del Barbaresco Riserva 42% vol.	10,00
Grappa gentile alla camomilla 40% vol.	10,00
Grappa della “Donna Selvatica innamorata del Moscato d’Asti” 40% vol.	10,00

Grappe Plonhof - Tramin/Termenò	
Acquavite d'uva Williams 40% vol.	8,00
Acquavite di mela cotogna / Quittenbrand 40% vol.	8,00
Aquavite d'uva Gewürztraminer 35% vol.	8,00

Grappe J.Hofstätter - Tramin/Termenò	
Barthenau Grappa Pinot Nero - J. Hofstätter	8,00
Kolbenhof Grappa Gewürztraminer	8,00

Grappe Radoar:	
Castagno Grappa - 41,5% vol.	9,50
Kerner 42% vol.	9,50
Antica Varietà di Pera 41,5%	9,50

Roner:	
Pinot Bianco Invecchiato 40% vol.	8,00
Pinot Nero Invecchiato 40% vol.	8,00

Merano:	
Grappa Moscato Giallo . Merano 39% vol.	6,00
Grappa Pinot Nero "Zeno" . Merano 43% vol.	6,00

Giori:	
Grappa Kattiva 50% vol.	6,00
Grappa Chardonnay Barrique 40% vol.	6,00
Liquore al Fieno 32% vol.	4,50
Liquore Sanque delle Streghe 38% vol.	4,50

Masi:	
Grappa di Mezzanella di Recioto Amarone 50% vol.	8,00

Roner:	
Ambra Morbida	7,00
La Morbida (Chardonnay/Moscato)	4,00

Paolazzi:

Müller Thurgau Barrique Gold Grappa	6,00
Grappa Superior Gold Barrique Grappa	6,00
Bianca "Casereccia"	3,50

Walcher:

Moscato Giallo	6,00
Traminer Aromatico Gewürztraminer	6,00
St. Magdalener Barrique Grappa	6,00
Chardonnay Grappa	6,00

Villa Laviosa:

Erbe alpine	6,00
Grappa al Fieno	6,00
Nosellar - Liquore di nocciole	4,50

Lamponi	3,50
Liquore Vodka con fico	3,50
Pera Williams Roner	3,50
Pigna di Pino Mugo	3,50
Mugo	3,50
Cirmolo	3,50
Erbe alpine	3,50
Ruta	3,50
Liquirizia	3,50
Genziana	3,50
Cumino	3,50
Ortica	3,50
Ginepro	3,50
Zenzero	3,50
Mirtillo Rosso	3,50
Mirtillo	3,50

Limoncello	3,50
Nocciolino oppure Frangelico	3,50
Albicocca	3,50
Camomilla	3,50
Mela	3,50
Prugna	3,50
Fior di Sambuco	3,50
Miele	3,50
Kapriol Steinhäger Treber Sambuca	3,50
Flying Hirsch (Jagermeister + Red Bull)	5,00

Whisky . Rum . Gin . Cognac

The Macallan "Ruby", Single Malt, Speyside 43°	35,00
The Macallan "Sienna", Single Malt, Speyside 43°	15,00
Laphroaig 10 years, Single Malt, Islay	8,50
The Benriach, Single Malt, Heart of Speyside	8,00
Ballantines, Scotch	6,50
Johnnie Walker - Red Label, Scotch	6,50
J&B - Scotch	6,50
Jameson- Irish Whiskey	6,50
Jack Daniel's - Bourbon Whisky	6,50
Rum Zacapa 23 years	11,00
Rum Dipolomatico Reserva Exclusiva	11,00
Rum Havana Club 7 years	7,00
Rum Havana Club 3 years	6,50
Brugal - Rhum Anejo 38°	6,50
Cognac Remy Martin - V.S.O.P. Fine Champagne	8,00
Cognac Martell - V.S.	7,00
Cointreau	6,50
Vodka Smirnoff 40°	6,50
Vodka Russian 40°	6,50
Vodka Absolut 40°	8,00
Vodka delle Dolomiti 40° - Giori	8,00
Vodka Belvedere 40°	9,00

Gin 8025 - The Gin of Sofie Hut + Fever Tree Mediterr.	10,00
Gin Dolgin Dolomiten Dry Gin - Zu Plun 45% vol.	
+ Fever Tree Mediterranean	10,00
Gin Mare - Spanish Mediterranean Dry Gin 42,7% vol.	
+ Fever Tree Mediterranean	10,00
Deer Gin 46% vol. - Giori + Fever Tree Indian Tonic	9,00
The London No. 1 Blue - British Distiller's Gin 47% vol.	
+ Fever Tree Indian Tonic	9,00
Hendrick's - Scottish Distiller's Gin 44% vol.	
+ Fever Tree Indian Tonic	9,00
Bombay Sapphire - British London Dry Gin 40% vol.	
+ Fever Tree Mediterranean	9,00
Gordon's - British London Dry Gin 37,2% vol.	
+ Fever Tree Indian Tonic	7,50

DIGESTIFS . Digestives

Amaro alle 24 erbe dell' Alto Adige	4,50
Montenegro - Fernet - Jägermeister - Cynar -	3,50
Ramazzotti - Alpestre - China Martini - Averna	3,50
Braulio	4,50
Amaro delle Odle - Alto Adige	4,50