

Starters

Sea bream tartare** flavoured with mandarin and ginger, Belgian endive and nasturtium	€ 17,00
Roasted peppers with Cantabrian sea anchovies, parsley bread crumble, light "bagna cauda" sauce	€ 16,00
Foie gras crème brûlée, compote of figs and dried fruits with Moscato wine	€ 17,00
Lamb ham* cooked at low temperature with pumpkin and orange chutney, puff waffle	€ 17,00
"Coalvi" Piedmontese beef tartare "Stornello", polenta with porcini mushrooms and Seirass cheese	€ 17,00
Fried potatoes and Jerusalem artichoke flan, mushroom cream with savory herb	€ 15,00
Phyllo pastry basket with cold cuts from our valleys and vegetables in oil	€ 16,00

First courses

Ravioli* stuffed with beef cheek braised with Bettelmatt cheese cream, roast sauce reduction	€ 18,00
Red potatoes gnocchi** with rabbit meat tartare and porcini mushrooms with thyme	€ 16,00
Carnaroli risotto, "Bianchetti" selection, with Taleggio cheese and rosemary, pumpkin cream and smoked ham powder	€ 16,50
Beans stew with squids*, Felicetti single grain emmer "ditali-pasta" and spicy oil	€ 16,00
Black "tagliolini" with scallop* tartare and bergamot flavoured puree soup	€ 17,00
"Cortecce" pasta with octopus* stew, black bread crumble and capers	€ 16,00

Also available for take-away

Vegetarian Corner

Porcini mushrooms cream soup flavored with thyme, beignet filled with Piedmontese ricotta cheese	€ 15,00
Buffalo ricotta cheese "Gnudo" (gnocchi), pumpkin cream and round hazelnuts	€ 15,00
Onion stuffed with vegan cheese, curry puree soup and extra virgin olive oil crumble	€ 15,00
Amaranth and tofu burger, red turnip with balsamic and turmeric	€ 15,00
Our selection of cheese from our valleys with jams	€ 15,00

Main courses

"Pagro" snapper fish fillet with olive salt briquette, shellfish sauce and fried leeks	€ 23,00
Sea bass perch with wakame* seaweed and shiitake mushrooms with sesame oil	€ 23,00
Red tuna* slice, marinated Tropea onions and salted almonds	€ 23,50
Sous vide cooked Iberian pork* pluma steak burrata cheese cream and sea urchins*	€ 24,50
Venison ossobuco* with vegetables and juniper Prunent wine reduction and dark chocolate	€ 25,50
"Coalvi" Piedmontese beef fillet, glazed with "Vin Santo" and porcini mushrooms sauce Piedmontese style	€ 29,50

Desserts

Coconut "bon bon", white chocolate and liquorice	€ 8,00
Caramel semifreddo and crunchy Macadamia walnuts	€ 8,00
Apple stuffed with dried fruits and raisins, vegan anglaise cream	€ 8,00
"Dulce de leche" profiteroles with lukewarm dark chocolate sauce and Tonka beans	€ 8,00
Vanilla cheesecake, spiced biscuit and Cognac chestnuts	€ 8,00

Cover charge Euro 1,50 per person
Some products, depending on seasonality and market requirements
may be frozen at origin: *Frozen - **Blast-frozen in our kitchen