

## Starters

Tuna bonbon with ponzu sauce, avocado hummus, coriander and lime	€ 18,00
Sturgeon carpaccio, red cabbage marinated with orange and pomegranate	€ 18,00
Piedmontese beef tartare "Coalvi" Stornello style with round hazelnut cream, lamb's lettuce and cold Bettelmatt-cheese fondue	€ 17,00
"Walser- style" dried meat with aged and smoked ricotta, apple and thyme gel	€ 16,00
Veal liver paté with Marsala-wine, bread veils and caramelized leeks, figs compote with Passito-wine	€ 17,00
Snails stew, veal reduction, soft polenta and herb butter	€ 15,00
Safran and ricotta-cheese flan with a cream of purple cabbage	€ 15,00

## First courses

Half pacchero sautéed with garlic and oil, mussels and potatoes- saffron cream	€ 18,00
Carnaroli rice "Bianchetti" creamed with pumpkin, licorice and prawn* carpaccio	€ 18,00
Whole-wheat ravioli* filled with cod, confit cherry tomatoes and broccoli cream with Cantabrian anchovies	€ 17,00
Potato gnocchi** scented with porcini** mushrooms, veal reduction, pumpkin, mountain pine powder and Vigizzo Valley pancetta	€ 17,00
Spaghettoni-pasta with porcini** mushrooms and Bettelmatt cheese, a cream of fermented black garlic	€ 18,00
Fresh cocoa noodles with venison* salmi scented with thyme, juniper and Tarlap- wine from the Ossola Valley	€ 18,00
Mushroom and chestnut* soup with laurel and new olive oil, puff pastry breadstick	€ 17,00

**Also available for take-away**

Cover charge Euro 2,00 per person  
Some products, depending on seasonality and market requirements may be frozen at origin: \*Frozen - \*\*Blast-frozen in our kitchen

## Vegetarian Corner

Parsnip pancake with black cabbage and sautéed mushrooms with savory	€ 15,00
Vegan gnocchi with porcini** mushrooms and black garlic on a pumpkin cream and crispy chips	€ 15,00
Beetroot falafel breaded in puffed amaranth, red cabbage in anise marinade, edamame and rocket salad hummus	€ 15,00
Cauliflower dip with hazelnuts and thyme, flavoured with sweet paprika	€ 15,00
Our selection of cheeses from the valleys with marmalades	€ 17,00

## Main courses

Tench fish balls with dill, potatoes and leeks cream sauce, purple cabbage and apples, green oil	€ 23,00
Grouper fillet with spicy mush of tomato, fried leeks and black fermented garlic cream	€ 24,00
Scorpion fish steak in a corn crust, datterini-tomatoes reduction scented with anchovies and broccoli	€ 23,00
Yellow chicken sandwich marinated in Worcestershire sauce and fresh herbs, its sauce with mustard, pumpkin and potato terrine	€ 26,00
Veal loin cooked at low temperature and sautéed in aromatic butter, lard-based condiment with parsley, smoked potatoes gratinated with Bettelmatt cheese	€ 27,00
Piedmontese beef fillet "Coalvi" in casserole, reduction of Prunent wine with honey and shallot, sautéed potatoes and baby spinach	€ 30,00

## Desserts

Sponge cake sandwich with chestnuts, white chocolate and oranges	€ 8,00
Sbrisolona cake of hazelnut and polenta from Beura, honey-caramelized pears, ginger and ricotta mousse	€ 8,00
Alfajor with dulce de leche glazed with dark chocolate and tart red fruits	€ 8,00
Vegan meringue with vanilla cream, verbena and fruits	€ 8,00
"White Forest" semifreddo** with Kirschwasser cherries and almond biscuit	€ 8,00

