

Starters

<i>Marinated swordfish ceviche with passion fruit, coriander, red onion and bell peppers</i>	€ 14,00
<i>Steamed warm mackerel fillet, aubergine caviar and date marmalade</i>	€ 14,00
<i>Watermelon and feta cube with gin-marinated cucumber, edible flowers, balsamic reduction</i>	€ 13,00
<i>Smoked Angus carpaccio with mustard mayonnaise, tarragon, croutons and baked grapes</i>	€ 14,50
<i>Coalvi' Piedmontese beef tartare, burrata cream, hazelnuts and black summer truffle</i>	€ 14,50
<i>Spinach and potato flan, ricotta cream and macis</i>	€ 13,50
<i>Platter of cured meats from our valleys with pickles in oil and vinegar</i>	€ 14,00

First courses

<i>Garganelli romagnoli with vegetable carbonara, guanciale essence and smoked eel</i>	€ 14,00
<i>Ravioli stuffed with grouper, on purple potato cream and fermented black garlic</i>	€ 15,00
<i>Potato gnocchi** squid ink, sautéed baby squid* and velvety fish soup with rughetta</i>	€ 15,00
<i>Carnaroli rice with fresh tomato, vegan mascarpone and basil</i>	€ 14,00
<i>Spaghetti alla chitarra tossed with Parmesan cream and cashew squash blossom pesto</i>	€ 14,00
<i>"Strozzapreti" pasta with delicate cream of sweet peppers, mint and fried bread crumbs</i>	€ 14,00
<i>Purple cauliflower cream soup with celery, fennel and ginger</i>	€ 13,00

" People who love to eat are always the best people "

Julia Child



Vegetarian Corner

<i>Spaghettoni of raw courgettes with baked tomato, pine nut and basil pesto</i>	€ 13,00
<i>Baked aubergine with chickpea tahina, coriander oil and goji berries</i>	€ 13,00
<i>Vacuum-packed carrots braised with sage, chestnut honey and garlic, soy yoghurt and sprouts</i>	€ 13,00
<i>Orange and rosemary scented black chickpea mousse, beetroot and ginger cream</i>	€ 13,00
<i>Our selection of cheeses from the valleys with marmalades</i>	€ 14,00

Main courses

<i>Bass fillet with almonds, capers and olives on exotic courgette cream</i>	€ 21,00
<i>Pikeperch steak with artichoke fondue* and potatoes, dried tomato taralli crumble and fine herbs</i>	€ 21,50
<i>Grilled turbot fillet, yellow dates and Catalan-style crudaiola</i>	€ 22,50
<i>Swordfish tataki* with sesame pak-choi, honey and miso</i>	€ 21,50
<i>Duck breast glazed with cassis and Timut pepper</i>	€ 23,00
<i>Veal shoulder cooked at low temperature, salty crunch, Vigizzo gorgonzola sauce and Calabrian nduja</i>	€ 22,00
<i>Grilled Argentinian sirloin of veal, flavoured with estragon with potatoes and spinach</i>	€ 24,00
<i>Beef fillet casserole, Prunent sauce, veal stock and bay leaf</i>	€ 25,00

Desserts

<i>Vegan pavlova with wild berries and Madagascar vanilla</i>	€ 7,50
<i>Mascarpone mousse, bitter cocoa crumble and coffee sauce</i>	€ 7,50
<i>Chocolate & Chocolate: cocoa grué fondant, salted caramel cream and chocolate ice cream</i>	€ 7,50
<i>Peach Melba Semifreddo</i>	€ 7,50
<i>Apricot soup with almond financier and crispy wafer</i>	€ 7,50

Some products, depending on seasonality and market requirements, may be frozen at origin: *Frozen **Browned

