

Starters

<i>Gazpacho with yellow tomato, chopped saithe* with lime and ginger</i>	€ 14,00
<i>Octopus terrine* with its mayonnaise, fennel, orange and cardamom</i>	€ 14,00
<i>Smoked sturgeon, potatoes stewed with saffron and black pepper, beetroot cream</i>	€ 14,50
<i>Our Piedmontese beef tartare, Castelmagno-cheese crumbs and Carasau-bread flakes with light anchovy- and black garlic sauce</i>	€ 14,50
<i>Lukewarm veal tongue, black cabbage and toasted hazelnuts</i>	€ 14,00
<i>Platter of cured meats from our valleys with vegetables in oil</i>	€ 14,00
<i>Leek flan, its velvety with extra virgin olive oil and feta, crumble with thyme and pepper</i>	€ 13,50

First courses

<i>Strascinati-pasta with turnip greens, fried breadcrumbs, dried tomatoes and lemon monkfish*</i>	€ 14,00
<i>Ravioli* stuffed with potatoes and cod, saffron cream with tomatoes and olives from Taggia</i>	€ 14,00
<i>Carnaroli risotto creamed with pumpkin, nduja sausage cream and burrata-cheese</i>	€ 14,00
<i>Potato and chestnut gnocchi** with sage, Bettelmatt-cheese fondue and pioppini mushrooms</i>	€ 14,00
<i>Fresh pasta-noodles sautéed with artichokes, Roman sheep-cheese and sausage</i>	€ 14,00
<i>Maltagliati pasta with minced guinea fowl, porcini* mushrooms and truffle</i>	€ 13,00
<i>Pumpkin and black cabbage cream with new oil</i>	€ 13,00

Also available for take-away

Service and cover charge included

*Some products, depending on seasonality and market requirements may be frozen at origin: *Frozen - **Blast-frozen in our kitchen*

Vegetarian Corner

<i>Sautéed fennel with toasted hazelnuts and pumpkin seeds on cannellini beans and red miso cream</i>	€ 13,00
<i>White leek braised in foil, its green in cream with feta-cheese and crunchy pistachios</i>	€ 13,00
<i>Celeriac, vacuum stewed, soy and honey lacquered, chive oil and white quinoa fondue</i>	€ 13,00
<i>Cauliflower and chickpea soup with coconut milk and curry</i>	€ 13,00
<i>Our selection of cheeses from the valleys with marmalades</i>	€ 14,00

Main courses

<i>Pan-fried octopus tentacles*, jasmine rice and sweet potato cream with Indian spices</i>	€ 21,00
<i>Sautéed char fillet with artichokes braised in marjoram, tomatoes and fried Jerusalem artichokes</i>	€ 21,50
<i>Seared red mullet fillets with thyme, purple carrots and pearl white polenta</i>	€ 22,50
<i>Pork rollé cooked at low temperature, stuffed with porcini* mushrooms, flavoured with Timorasso and smoked fleur de sel</i>	€ 23,00
<i>Coalvi Piedmontese beef fillet in casserole, Bettelmatt-cheese fondue and fried onion</i>	€ 24,00
<i>Lamb chops* marinated in juniper, spiced pumpkin mousse and Prunent-wine reduction</i>	€ 23,00

Desserts

<i>Mousse of ricotta-cheese and acacia honey, chestnut biscuit and crunchy Tonka bean wafer</i>	€ 7,50
<i>Almond panna cotta with amaretto jelly and caramelized figs, almond crumble</i>	€ 7,50
<i>Mascarpone-charlotte, composed of candied mandarins and chocolate flakes</i>	€ 7,50
<i>Nougat semifreddo with moka and chocolate sauce</i>	€ 7,50
<i>Manjari Grand Cru 64% chocolate cake, its chocolate mousse and crème anglaise custard with cocoa and cinnamon</i>	€ 7,50