

Starters

Lukewarm baby octopus* on a cream of purple potatoes, saffron wafer and basil oil	€ 17,00
Carpaccio of Arctic char** marinated in citrus and pink pepper, Greek yogurt cream with horseradish and sprouts	€ 18,00
Stornello tartare: Piedmontese beef with marinated pumpkin, chestnuts* and Crodo toma cheese	€ 17,00
Duck* breast, cranberry compote, Verona celery and balsamic vinegar	€ 17,00
Selection of Ossola pork butcher's cured meats with rye bread	€ 17,00
Cauliflower flan, light Cantabrian anchovy cream with dried capers and lemon	€ 15,00

First courses

Fresh tagliolini-pasta with ancient grains, cream of spiny artichokes, char roe, and crispy breadcrumbs with lemon zest	€ 17,00
"Plin" ravioli* with three roasts glazed with mountain butter and sage, veal stock, and black truffle shavings	€ 18,00
Carnaroli rice creamed with baby leeks and Bettelmatt, brisaula and aged Nebbiolo reduction	€ 18,00
Fresh sedanini-pasta with lamb* ragout and thyme, dried tomato granola and nuts	€ 18,00
Typical gnocchi** from Ossola Valley with chestnuts and pumpkin, bay leaf butter, smoked ricotta and coffee powder	€ 17,00
Borlotti bean cream soup with rosemary, chopped lard from Ossola Valley and crispy bread	€ 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

Salt-baked celeriac carpaccio with smoked tofu cream and spicy green celery coulis	€ 15,00
Artichoke au gratin with goat cheese and pink pepper, fresh spinach and pomegranate salad	€ 15,00
Vegan potato and pumpkin dumplings** with mushroom and leek ragout, balsamic vinegar glaze	€ 15,00
Seitan goulash with vegetables and smoked paprika potatoes	€ 15,00
Our selection of cheese from our valleys with jams	€ 15,00

Main courses

Pikeperch fillet in an almond and panko crust, mustard leaves stewed with chili pepper and lemon	€ 23,00
Cuttlefish* stuffed with crunchy vegetables on a cream of grass peas in new olive oil	€ 23,00
Purple imperial blackfish with crispy rösti potato and a citrus cream sauce	€ 24,00
Rabbit "porchetta" with chestnuts* and prunes, lightly smoked celeriac cream	€ 27,00
Slow-cooked boneless pork shank flavoured with sage, apples, and cider	€ 26,00
Piedmontese "Coalvi" beef fillet in a parsley and Mottarone herb crust, veal and Tarlapp-wine reduction	€ 30,00

Desserts

Yogurt and spice mousse (cinnamon and anise), pomegranate, and balsamic reduction	€ 8,00
Chocolate and corn namelaka, cocoa and polenta cake with orange brittle	€ 8,00
Parfait glacé with Génépy liqueur, Granny Smith apple jelly, and rhododendron honey tuille	€ 8,00
Verrine of zabaione and raisins marinated in Barolo chinato, hazelnuts	€ 8,00
Vegan tart with frangipane and clementine coulis	€ 8,00

