

OUR PROPOSALS



Hors d'Oeuvre

Swordfish Carpaccio*, bergamot emulsion, osmosed red onion, and salted almonds	€ 18.00
Prawn Tartare*, yellow melon marinated in vermouth and Prüinent wine reduction	€ 18.00
Pink-Roasted Piedmont Veal, our traditional egg and tuna sauce, crispy capers, and lemon	€ 15.00
Coalvi-Certified Piedmont Beef Tartare, smoked paprika mayonnaise, and puffed vegetable charcoal crisp	€ 17.00
Smoked Vigizzo Valley Ham, toasted bread with hay-infused whipped mountain butter	€ 16.00
Soft Macugnaga Mascarpa Cheese Flan, nettles, and a tangy tomato and raspberry coulis	€ 15.00

Pasta & Risotto

Artisanal Ridged Mezzi Paccheri, blue crab* and its bisque, scented with wild fennel	€ 18.00
Lake Fish Ravioli, butter, hazelnuts, char bottarga, and crispy sage	€ 17.00
Carnaroli Risotto, creamed with blueberry acidulate, Bettelmatt cheese, and lemon thyme	€ 18.00
Egg Tagliolini, rabbit ragù, Taggiasca olives, and lemon	€ 18.00
Potato Gnocchi**, sautéed with fresh tomato concassé, marjoram-infused aubergine cream, and an alpine ricotta quenelle	€ 18.00
Chilled Cucumber Soup, Granny Smith apple, baby spinach, and oyster leaves	€ 17.00

Vegetarian Corner

Vegan Savoury Cheesecake with Poppy Seeds, crumbled taralli, and seasonal vegetables	€ 15.00
Thick San Marzano Tomato and Strawberry Gazpacho, cucumber brunoise, a pumpkin seed and flaxseed crisp	and € 15.00
White Miso-Glazed Aubergine, Cajun spices, and chives	€15.00
Burratina, minted courgette cream, confit cherry tomatoes, and a crisp bread wafer	€15.00
Our selection of valley cheeses with preserves	€17.00

Fish & Meat

Plancha-Seared Rainbow Trout Fillet, courgette spaghetti, and mint cream	€ 23.00
Crispy Sea Bass, ajo blanco, samphire, and burnt leek oil	€ 23.00
Red Scorpionfish, reduced yellow datterino tomato and saffron broth, escarole, and dehydrated olives	€ 24.00
Slow-Cooked Veal, red onion and Prüinent wine cream, and a crispy polenta wafer	€ 27.00
Five-Pepper Lacquered Duck Breast, chilled fennel cream, and green apple with dill	€ 27.00
Seared Coalvi-Certified Beef Fillet, confit San Marzano tomato, and summer Béarnaise with tarragon	€ 35.00

Dessert

Vegan Chocolate Brownie, dark chocolate ganache, and apricot gelée	€ 8.00
White Peach Semifreddo, cocoa amaretti crumble	€ 8.00
Salted Caramel Namelaka, hazelnuts, and coffee	€ 8.00
Light Greek Yogurt Mousse, lime, and raspberries	€ 8.00
Sichuan Pepper-Marinated Pineapple, creamy coconut, and mojito ice cream	€ 8.00

Also available for takeaway

Service and cover charge: €2.00 per person

*Some products, depending on the season and market demand, may be frozen at source: *frozen - **flash-frozen*

