

## *Hors d'Oeuvres*

<i>Prawns* in fragrant court bouillon and Andalusian pepper salad</i>	<i>Euro 13,50</i>
<i>Fried and pickled Alpine char with red onions, pine nuts and raisins</i>	<i>Euro 13,50</i>
<i>Puffed polenta with mousse of gorgonzola and beech-smoked prosciutto</i>	<i>Euro 12,50</i>
<i>Piedmontese beef tartare with bread chips, baby leaf salad, cream of parmesan and walnuts</i>	<i>Euro 13,50</i>
<i>63-degree egg with nest of savoy cabbage, Bettelmatt cheese fondue and crispy bread crumbs</i>	<i>Euro 13,00</i>
<i>Board of cold cuts with vegetables in oil</i>	<i>Euro 13,50</i>
<i>Pumpkin and ricotta flan with poppy seeds and cream of broccoli rabe</i>	<i>Euro 12,00</i>

## *Pasta, Risotto & Soup*

<i>Spaghetti with squid* in their ink, almond and wild fennel pesto</i>	<i>Euro 13,50</i>
<i>Calamarata with artichokes, prawns* and date tomatoes</i>	<i>Euro 13,50</i>
<i>Carnaroli risotto with Bettelmatt cheese, porcini mushrooms* and thyme</i>	<i>Euro 13,50</i>
<i>Pappardelle with ragout of wild boar* flavoured with juniper and Prunent wine</i>	<i>Euro 12,50</i>
<i>Pumpkin gnocchi*** with cream of gorgonzola and crumbled sausage</i>	<i>Euro 13,50</i>
<i>Ravioli "del Plin" with whipped butter, veal jus and sage</i>	<i>Euro 13,50</i>
<i>Cream of carrots with turmeric, orange and Jerusalem artichoke chips</i>	<i>Euro 12,50</i>

## *Vegetarian Corner*

<i>Beetroot tartare with fresh mint, cumin and red onion in osmosis</i>	<i>Euro 12,00</i>
<i>Pumpkin hummus with flaxseeds, pumpkin seeds and crispy Tuscan kale</i>	<i>Euro 12,00</i>
<i>Potato and white onion flan with sliced almonds, thyme and long pepper</i>	<i>Euro 12,00</i>
<i>Red cabbage and cannellini bean "meatballs" with sun-dried tomatoes</i>	<i>Euro 12,00</i>
<i>Our selection of cheese from our valleys with jams</i>	<i>Euro 13,00</i>



## *Fish & Meat*

<i>Creamed cod* with white polenta crouton, green parsley oil and tomato confit</i>	<i>Euro 18,00</i>
<i>Seared seabass with cream of fennel and crispy millet wafer</i>	<i>Euro 19,00</i>
<i>Fava bean "macco" with rainbow beets and spicy seafood soup</i>	<i>Euro 18,00</i>
<i>Slice of monkfish* with sliced almonds, lemon and cream of saffron</i>	<i>Euro 19,00</i>
<i>Beef cheek braised in Tarlap wine sous-vide with celeriac and sweet potato puree</i>	<i>Euro 22,00</i>
<i>Pork filet mignon with braised leek and honey mustard sauce</i>	<i>Euro 22,00</i>
<i>Filet of Piedmontese beef in casserole with rosemary and Munaloss wine and shallot sauce</i>	<i>Euro 24,00</i>
<i>Duck leg confit with honey, tangerines and rosé pepper</i>	<i>Euro 21,00</i>

## *Dessert*

<i>White chocolate and peanut Namelaka with caramel and chocolate glaze</i>	<i>Euro 6,50</i>
<i>Vegan Italian trifle</i>	<i>Euro 6,50</i>
<i>Chestnut pudding with coffee reduction and whipped cream</i>	<i>Euro 6,50</i>
<i>Nougat semifreddo with crushed nut biscuits</i>	<i>Euro 6,50</i>
<i>Coconut and lemon</i>	<i>Euro 6,50</i>

Frozen products may be used if fresh ones are not available.

\*Frozen

\*\*Blast-frozen in our kitchen

Service and cover charge included

