

STARTERS

- Fruits and vegetables marinated
25-
Salad of pink radicchio of Gorizia à la Vitello tonnato
25-
Purple shrimp, smoked salad and lemon
38-
Fried Red mullet, its sauce
35-
Rabbit sweet and sour
25-

DISHES OF DECIDEDLY ELEGANT CHARACTER

- Eel cooked in vine peach vinegar
25-
Escargot salad, parsley and green apple
25-
Roasted foie gras and pears
25-
The Fassone "from head to toe"
28-
"Finanziera" (traditional Piedmontese dish with meat offals)
28-

PASTA DISHES

- Garlic, olive oil and spice Spaghettoni, with squid and mustardele
28-
Raw "ragout" gnocchi
20-
Plin ravioli with roast meat dressing or simply served on a napkin
20-
Rice, juniper and hare
22-
Square ravioli with Guinea fowl, refined with Marsala
20-

FISH

- Roast turbot, White beans from Pigna and Cuneo Ham
38-
Squid, potato cream, candied lemon and sea lettuce
35-

MEAT

- Pork and cauliflower in carpione
34-
Venison, fresh fruits and fermented cocoa
34-
Roasted rib of steak, served pink, cooked on cherry wood embers
34-

SELECTION OF FARMERS' CHEESE

- 5 tastings 16-
8 tastings 22-

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OUR TASTING MENU

- 90-
8 courses inspired from the menu and the day's specials

- Wine pairing
50-
5 glasses

Tasting menu are served for the whole table

Guests are kindly requested to notify staff
of any allergies or intolerances (under Reg. No. 852/04)