

(T) TASTING MENU

(Tradítional set menu)

"The tradition": Russian salad, Vítello Tonnato, Trout in carpione (marinated in wine and vinegar) (1, 2, 3, 4, 5, 6, 13)

Homemade Tajarín with sausage ragù (1, 3, 5, 6)

Braised veal, green beans, tomato, garlic and basil salad (5, 13)

or at your choice

Cheese with honey and compote (3, 7)

Fresh fruit sorbet

Crème caramel (3, 5, 6)

### 45,00

# THREE GLASSES OF WINE TO PAIR

1 glass of Dolcetto or white wine, 1 of Barbera or Nebbiolo and 1 of Barolo from our wines served by the glass **18,00** 

TWO GLASSE OF WINE TO PAIR FOR A "SAFE DRIVING LICENCE" 1 glass of Dolcetto or white wine, 1 of Barbera or Nebbiolo from our wines served by the glass **11,00** 

# One glass of Moscato d'Astí with dessert 5,00

The menu is designed for <u>one</u> person Please, our fix menu cannot be changed



# CREATE YOUR OWN MENU':

### FOUR COURSES MENU' Euro 40,00

Two starters, one primi or main course, one dessert from our menu à la carte

### **LIGHT MENU'** Euro 35,00

### One starter, one prímí or maín course, one dessert from our menu à la carte

### THREE GLASSES OF WINE TO PAIR 18,00

#### TWO GLASSE OF WINE TO PAIR FOR A "SAFE DRIVING LICENCE" 11,00

### ONE GLASS OF MOSCATO D'ASTI with dessert 5,00

All our menus are designed for one person. Sharing the menu will incur an additional service charge of Euro 8,00



# STARTERS

#### (T) Trout and seasonal vegetables in carpione (marinated in wine and vinegar) 14,00 (2, 5, 13

(T) Our Vítello Tonnato (tradítíona roast veal served cold with tuna mayonnaíse) 14,00 (2, 4, 5, 6, 13)

> Russian salad, toasted bread 14,00 (1, 4, 5, 6)

Homemade Píadína, Cuneo ham, burrata, toasted hazelnuts 14,00 (1, 3, 7)



### PRIMI

### (T) Homemade Tajarín with sausage ragù 16,00 (1, 3, 5, 6)

(7) Homemade Tajarín with "Scorzone summer" truffle and alpine butter 17,00  $_{(1, 3, 6)}$ 

### Homemade Nettle "Plín" (pínched ín díalect) Ravíolí stuffed with Roccaverano cheese, toasted hazelnuts 16,00 (1, 3, 6, 7)

Homemade Campanelle pasta (short pasta), mushrooms ragù 17,00 (1, 5, mushrooms)

Homemade Potatoes Gnocchí, confít tomatoes, burrata, basíl oíl 16,00 (1, 3, 6)



## MAIN COURSES

### (T) Braised veal, green beans, tomato, garlic and basil salad 20,00 (5, 13)

(T) Bríoche bread, pulled pork, red cabbage salad 20,00 (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14)

Fassone veal sirloin, green pepper sauce, potatoes and courgettes 20,00 (3, 4, 5)

(T) Cheese with homemade honey and compote 14,00 (3, 7)

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(T) Cheese selection with homemade honey and compote 18,00 (3, 7)

A glass of passito wine 5,50



# DESSERT

(T) Langa nougat semífreddo 8,00 (3, 6, 7)



(T) Homemade syrup peaches, amaretto ice cream, chocolate biscuit 8,00 (1, 3, 5, 6, 7)

#### (T) Crème caramel 8,00 (3, 5, 6)

Namelaka cream (yogurt and white chocolate), red fruits, vanílla cookíes 8,00 (1, 3, 6)

Fresh fruit sorbet 7,00

A glass of Moscato d'Astí 5,00

#### ALLERGENS:

Sålita

- 1. Cereals containing gluten
- 2. Fish and fish-based products
- 3. Milk and milk-based products
- 4. Mustard and mustard-based products
- 5. Sulphur díoxíde and sulphítes
- 6. Eggs and eggs products
- 7. Nuts and nuts products
- 8. Peanuts and peanut-based products
- 9. Sesam seeds and sesam seeds-based products
- 10. Lupín and lupín-based products
- 11. Shellfish and shellfish-based products
- 12. Soy and soy-based products
- 13. Celery and celery-based products
- 14. Molluscs and molluscs-based products

(T) Traditional Piemonte dish

We kindly ask to notify any kind of food allergies or intolerances. The menu shows the allergens present in each individual dish The staff will be happy to provide specific information about it.

Some dishes are subject to reduction in temperature, placed under vacuum and frozen to maintain the freshness and the organoleptic properties of foods.