

APPETIZERS

Piemontese Beef Tartare	€ 18,00
Oil, salt and pepper (optionally mustard and raw egg yolk)	
Piemontese Beef Tartare	€ 22,00
With black truffle	
Sardines	€ 18,00
Mediterranean sauce, green beans	
Amberjack	€ 18,00
Medlar, almond milk, agretti	
Spiced tongue	€ 18,00
Tuna sauce, peppers	
Fried chicken	€ 18,00
Herb sauce, radishes	

FIRST DISHES

Risotto	€ 20,00
Octopus, nettles	
Piemontese Mac & Cheese	€ 20,00
Spaghetti	€ 20,00
Lemon, chives, char roe	
Tortello	€ 22,00
BBQ ribs, scampi, nduja	
Parisian gnocco	€ 20,00
Lamb in dolceforte, fruits	

MAIN COURSES

Cod Chickpeas, vanilla, black cabbage	€ 25,00
Oxtail stew Parsnip	€ 28,00
Guinea fowl leg Shallots, lugana	€ 27,00
Deer Saffron, asparagus	€ 28,00
Wellington veal fillet Mashed potatoes, veal stock and black truffle	€ 30,00
Smoked fassona (piemontese fillet) Smoked paprika mayonnaise, purple cabbage and umeboshi	€ 30,00
<u>Side dishes</u>	
Potatoes	€ 4,00
Gratin fennel	€ 6,00

