

MENU DEGUSTAZIONE

Tasting Menu

CARNE CRUDA OLIO E LIMONE

Steak Tartare, made with finest piedmontese beef, dressed with extra-virgin olive oil and lemon

VITELLO TONNATO

Traditional Piedmontese dish combining finely sliced tender roast-beef with a delicate tuna, caper sauce

SFORMATO DI VERDURE CON MAIONESE LEGGERA AL POMODORO

Seasonal Vegetables tartlette, with a light Tomatoes mayonnaise

RAVIOLI DEL PLIN BURRO E SALVIA

Traditional Piedmontese hand-made ravioli coated in a sage-butter sauce

CONIGLIO AL FORNO CON CONTORNO DEL GIORNO

Rabbit cooked in low temperature oven served with seasonal vegetables

BUNET ALLA LANGAROLA

Traditional Piedmontese speciality, chocolate and amaretti bisquits baked custard

€ 31,00

PROPOSTE DELLO CHEF

COMPOSIZIONI DI INGREDIENTI FRESCHI DEL TERRITORIO E NON,
REPERITI GIORNALMENTE SECONDO DISPONIBILITA' DI MERCATO.

PORZIONI LIMITATE PER PERIODI LIMITATI.

*Composition of fresh ingredients of land and not,
available from daily market according to availability.*

Portions limited for limited periods.