

PERCORSI DEGUSTAZIONE

THE PIEDMONTESE CHEF PERFECTED IN FRANCE

FROM AN ANONYMOUS COOK, PIEDMONTESE BY ORIGIN BUT WITH YEARS OF SCHOOL AND TRAINING IN FRANCE

BALANCED SURPRISE MENU

5 COURSES - 70 € --- WINE PAIRING 40 €

8 COURSES - 90 € --- WINE PAIRING 55 €

A MENU WITHOUT MEAT OR FISH WILL BE THOUGHT UP ON REQUEST

THE MENU CAN BE ORDERED ONLY FOR THE WHOLE TABLE AND INCLUDES SERVICE AND COVER CHARGE

VIAGGIO IN PIEMONTE

RENOWNED FLAVOURS, CONTEMPORARY LANGHE

4 COURSES - 58 € --- WINE PAIRING 30 €

6 COURSES - 70 € --- WINE PAIRING 40 €

- **From 2020: Comme un TARTARE, raw meat with the typical Piedmontese ingredients** 20

Vitel tonnè, typical cold veal with tuna, capers, anchovies 20

- **Tajarin pasta with ragù - today and tomorrow** 19

*Plin: traditional ravioli served into the napkins, veal consommé 22

- **Fassona slow cooked beef, following the season; red wine jus and gribiche sauce** 24

THE MAIN DISH CAN BE REPLACED ON REQUEST BY A SELECTION OF CHEESES FROM OUR TROLLEY

- **Typical Piedmontese chocolate and hazelnuts Bacio di Dama biscuits** 10

TASTING MENU DISHES CAN BE ORDERED À LA CARTE

PICCOLO VIAGGIO IN PIEMONTE

ONLY FOR LUNCH FROM MONDAY TO FRIDAY EXCEPT PUBLIC HOLIDAYS

MENU OF 3 COURSES 37 € --- WINE PAIRING 18 €

À LA CARTE

SUMMER 2026 COLLECTION

To share: Croque monsieur italian style; lasagna taste 12

Duck foie gras terrine perfumed with Nas-cëtta wine, peaches chutney, butter brioche 25

*Veal sweetbreads, morels, vanilla, lemon and rocket 22

Contemporary Nicoise salad in Piedmont, tomatoes, eggs, olives and anchovies 20

*Local Snails bourguignonne style ravioli, mushrooms velouté 24

*Gnocchi like a Russian salad, carrots and peas textures, tuna and lemon 21

*Spaghettoni with clams, Piedmontese carpione beurre blanc sauce, nettles 22

*Double-cooked pigeon served in cocotte, cherries and hazelnuts 36

Filet aux poivres: Fassona beef tournedos with peppers in cognac sauce, green beans and potatoes 33

*Lamb rack, peppers, parsley and anchovies 35

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*Frog legs, young onions salad, olives tapenade, mousseline sauce 28

*Warm lobster like a "bergera salad", Murazzano cheese, celeriac, walnut and the lobster roll bread 36

Cover charge 4 - Sparea Water 3 - San Pellegrino and Panna Water 4

THE FASSONA MEAT WE OFFER COMES FROM THE "MADAMA BIANCA" PIEDMONTESE BREED SELECTION
AND IT IS SUPPLIED BY THE BOASSO BUTCHER'S SHOP

For hygienic and sanitary reasons, all of our ingredients can be chilled in positive or negative temperature abatement treatments in accordance with the current regulations.
Products marked with an asterisk * are frozen in order to best preserve the organoleptic characteristic of the food.

The allergens list is available.

Customers are requested to communicate in advance to the staff any food allergies or intolerance