

gli antipasti | starter

crispy egg, cheese fondue and black truffle (1.4.11)	€ 20 [~]
cuttlefish, potatoes cream and jamon serrano(1.4.13) x	€ 16 [~]
fassona veal sashimi, wasabi mayonnaise and smoked tea (11 2 8 7 4)	€ 15 [~]
scallops caesar salad (1.4.13)	€ 16 [~]
langhe smørrebrød (1.2.8.11.14)	€ 15 [~]

i primi | pasta

gnocchi, lamb ragu and ricotta (1.4.7.11.)	€ 15 [~]
prawns and guanciale ravioli with porcini and tomato sauce (1.4.6.11) x [~]	€ 16 [~]
meat plin ravioli (1.4.7.11)	€ 16 [~]
prawns and scallops gyoza (1.6.13) x	€ 17 [~]
piedmont mac 'n cheese (1.4)	€ 15 [~]

i secondi | meat & fish

torinese cutlet with agretti vegetable (1.2.7.8.11.14)	€ 25 [~]
dry aged entrecôte with potatoes purée (1)	€ 25 [~]
tuna tataki and pack choy	€ 23 [~]
prawns, duck and potatoes (1.6)	€ 25 [~]
milanese celeriac and vegetable (1.8.11)	€ 18 [~]

tasting menu

unTraditional

langhe smørrebrød (1.8.11.14)

Bra egg (1.4.11.)

boiled meats gyoza (1.7.)

chicken with tuna sauce (4.7.8.11.14.)

Baonèt (1.4.5.11.)

€ 60

The menu untraditional is available exclusive for the entire table.

black truffle menu

crispy egg, fondue cheese and black truffle (1.4.11.)

€ 20

angus ravioli, and black truffle (1.4.7.11.)

€ 25

torinese cutlet (1.2.7.8.11.14.)

€ 35

plain ice cream and black truffle (4.)

€ 15

€ 85

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