

STARTERS

crispy egg, barbecue chard, Parmesan crumble, and fondue	€ 14
Fassona fillet sashimi, wasabi mayonnaise and smoked tea	€ 16
seared scallop on a porcini and potato cream with crispy Cuneo prosciutto	€ 16
octopus cooked on the barbecue with roasted peppers	€16

FIRST COURSES

shrimp and cured pork cheek cappellacci (stuffed pasta) with porcini and tomato reduction	€ 16
plin (small stuffed pasta) with three roasts and mountain butter	€ 15
prawn and scallop gyoza (dumplings)	€ 17
steamed ravioli with lamb and artichokes	€ 16

MAIN COURSES

ribeye steak heart (New Zealand) with seasonal vegetables	€ 25
cuttlefish cooked on the BBQ with pea cream and crispy nori seaweed	€ 22
Langa potato with Castelmagno fondue and hand-cut Fassona fillet	€ 22
Iberian pork rib steak cooked over coals with french fries	€ 25
red tuna grissinopoli (breadstick-crusted tuna) with vegetables	€ 23

DESSERTS

panna cotta, roasted hazelnut and salted caramel	€ 5
Indian chai tartellette with white chocolate, mango and cardamom sauce and pistachos	€ 8
our Cri Cri chocolate traditional, classic chocolate praline originating from Turin with chocolate roasted hazelnut and crunchy sugar beads	€ 8
Phyllo Pastry Parcels filled with Crème brûlée	€ 8
sorbetto spritz	€ 10

WHITE TRUFFLE MENU

starter - first course -dessert
€ 110

STARTER

Fassona beef tartare with fondue and white truffle
or
crispy egg with fondue and white truffle

FIRST COURSE

plin (small stuffed pasta) with three roasts, Mountain butter, and white truffle
or
tjarin (thin egg pasta) with mountain butter and white truffle

DESSERT

Fior di Latte (milk-cream) ice Cream with white truffle
or
panna cotta with white truffle

DISHES WITH WHITE TRUFFLE

STARTERS € 45

Fassona beef tartare, fondue, and white truffle

crispy egg with fondue and white truffle

red prawns with Burrata cheese and white truffle

FIRST COURSES € 45

plin (small stuffed pasta) with three roasts and white truffle

Robiola cheese ravioli and white truffle

ravioli Bolognese style, cream, and white truffle

Tjarin (thin egg pasta) with mountain butter and white truffle

MAIN COURSES

ribeye steak heart with white truffle
€ 55

Langa potato with Castelmagno fondue
and hand-cut Fassona fillet
€ 45

DESSERTS € 30

Fior di Latte (milk-cream) ice cream with white truffle

panna cotta with white truffle