

MENU' OF THE DAY

Selection of cold cuts and cheese

3 tasting 10,00 € 6 tasting 20,00 € 12 tasting 38,00 €

Pata Negra Plate of 40 gr 18,00 € Plate of 80 gr 34,00 €

Fassona beef tartare, pumpkin wafer, lamb's lettuce, katsuobushi
and Castelmagno foam **1, 3, 4, 7** 15,00 €

Caramelised onion with pecorino cheese foam **1, 7** 14,00 €

Concertino of batzua, with "Giardiniera" **1, 3, 7, 9** 14,00 €

Bossolasco spaghettoni with chicken livers, Savoy cabbage, mustard pears and sage **1, 6, 7, 10** 15,00 €

Ravioli with radicchio, Moncenisio blue cheese, and walnuts **1, 3, 7, 8** 15,00 €

Cereal and legume soup **1, 9** 14.50 €

Fassona steak with baked potatoes, herbs salt **7** 20,00 €

Mixed boiled meats with sauces and seasonal vegetables **1, 3, 10** 19,00 €

Herb- and orange-scented suckling pig belly with spinach and hollandaise sauce **1, 3, 6, 7, 10** 19,00 €

Pumpkin, leek and polenta roulade with spinach **7** 16,00 €

Chestnut semifreddo **1, 3, 7** 8,50 €

Rock 'N Choc with zabaglione **1, 3, 7, 8** 8,50 €

Pear tartlet with chocolate mousse, crème caramel,
peanut crumble and salted caramel **1, 3, 7, 8** 8,50 €

Tasting menù with 4 courses for all table 40 €

Wine pairing 4 glasses 27,00 €

Tasting menù with 6 courses for all table 50 €

Wine pairing 6 glasses 37,00 €