

LUNCH BREAK



Make your lunch by choosing two or more dishes within the same box or combining different boxes (prices are per dish)

euro 14

Vitello tonnato
(Veal with tuna sauce) ^(G)
Smoked potatoes, soft cooked egg,
Mornay sauce, vegetables ^(V)
Carnaroli risotto, sweetbreads,
sage butter ^(G)
Lake cacio e pepe

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euro 18

Bettlematt's Cheese Flan, light pear
mustard, blueberry ^(V, G)
Lingua al verde ^(G)
Liguria's Rabbit ^(G)
Spaghettone and lemon

euro 22

Trout ceviche ^(G)
Raviolo filled with three kinds of
meat, veal jus
Pikeperch, vegetables and tomato
mayonnaise
Lamb, milk, shallot ^(G)

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euro 28

Raw "Vicciola" beef, sweet and sour
vegetables ^(G)
Baccalà, almond sauce, bread
Nettle gnocchi, pecorino cheese and
bottarga
Pigeon, stuffed chilli pepper,
truffled mashed potato

euro 10

Sparkling wine zabaione, blueberries' frangipane
Bunet, chantilly, Chivasso's nocciolini cookies ^(G)
Coffee cream, mascarpone cheese and chocolate
Fruit salad ^(G)

WINES BY THE GLASS

Ribolla Gialla Spumante RBL "I Clivi"
Inprimis Langhe Arneis "Ghiomo" 2021
Langhe Dolcetto Visadì "Domenico Clerico" 2020

euro 7

Alta Langa Oudeis "Enrico Serafino" 2017
Munta' l'è Ruma Derthona (Timorasso) "G. Boveri" 2019
Langhe Nebbiolo "La Spinetta" 2020

euro 10

WATER
euro 3

COFFEE
euro 2

Our cuisine is mainly based on fresh raw materials. Everything we make it is preserved in the most respect of the HACCP using all the most advanced technologies including vacuum, refrigeration and negative thermal abatement. These dishes are made in a kitchen that also uses cereals containing gluten, crustaceans, eggs, fish, nuts, soybeans, milk, mustard, celery, mustard, sesame seeds, sulphites, lupines and molluscs. The staff is available to answer any question about this menu.

Allergens list (EU regulation 1169/2011)

- # SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES
- 1 Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut).
 - 2 Crustaceans and products thereof.
 - 3 Eggs and egg-based products.
 - 4 Fish and fish-based products.
 - 5 Peanuts and peanut based products.
 - 6 Soy and soy-based products.
 - 7 Milk and milk-based products (including lactose).
 - 8 Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and their products).
 - 9 Celery and celery-based products.
 - 10 Mustard and mustard-based products.
 - 11 Sesame seeds and sesame seed-based products.
 - 12 Sulfur dioxide and sulphites (if in concentrations above 10 mg/kg or 10 mg/liter)
 - 13 Lupins and products based on lupins.
 - 14 Molluscs and products thereof.

DISHES	ALLERGENS
Vitello tonnato	3, 4, 9, 12
Patata affumicata e uovo barzotto	1, 3, 7, 14
Carnaroli risotto	7, 9, 12
Lake cacio e pepe	7,8,9
Bettelmann cheese flan	3, 7, 10, 12
Lingua al verde**	3, 4, 12
Liguria's rabbit	7, 9, 12
Spaghettoni and lemon	1, 4, 9, 14
Trout ceviche**	3, 4, 9, 12
Raviolo**	1, 3, 7, 9
Pikeperch en croute*	1, 4, 7, 12
Lamb fillet, milk, shallot	3, 7, 9
Raw "Vicciola" beef	7, 8
Baccalà, almond sauce, bread	1, 4, 7
Pigeon, chilli pepper**	6, 7, 9, 12
Nettle gnocchi**	1, 3, 4, 7
Saprkling wine zabaione, blueberries' frangipane	1, 3, 7, 12
Bunet, chantilly	3, 7, 8
Coffee cream, mascarpone and chocolate	1, 3, 7
Fruit salad	
Carbonara Au Koque	1, 3, 7, 12

*Frozen product

**Product frozen in site after being prepared in order to preserve all nutritional properties
Raw fish served was subject to reclamation treatment prior.