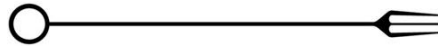


LUNCH BREAK



Create your menu by choosing two or more dishes by the same box or combining different boxes (prices are per dish)

euro 16

Vitello tonnato
(Veal with tuna sauce) ^(G)

Egg in Purgatory
cuttlefish egg, yellow date tomatoes
mayonnaise, red date tomatoes
candied ^(V)

Trout
raspberry vinegar gel

Spaghettone tomato ^(V)

euro 20

Bettlematt's Cheese Flan
light pear mustard, blueberry ^(V, G)

Albese-style-beef
Mayen cheese, vegetables ^(G)

Asparagus Rice
Grana Padano ^(G)

FusillONE pasta, venison and its jus

C
A
R
B
O
N
A
R
A

A
U

euro 24

Sturgeon "al verde" ^(G)

Raviolo filled with three kinds of
meat, veal jus

Beef tagliata, agretti ^(G)

Mullet, cauliflower, trapanese pesto
^(G)

K
O
Q
U
E

€26

euro 28

Hay Duck
beetroot vinegar, morels ^(G)

Bura Tè llo grilled
tea, rose sorbet ^(G)

Plank Fish ^(G)

Crusted Lamb
truffled mashed potato ^(G)

euro 12

Bunet, chantilly, Chivasso's nocciolini cookies ^(G)

Diablottino
Babà
Fruit salad ^(G)

WINES BY THE GLASS

Prosecco di Valdobbiadene Montagnole "Bortolotti"
Sauvignon Tra Donne Sole "Vite Colte" 2021
Barbera d'Asti Curej "Braidà -Giacomo Bologna" 2021

euro 7

Alta Langa Oudeis Brut "Enrico Serafino" 2018
Cortese La Rocca "Albino Rocca" 2020
Nebbiolo d'Alba Sup. San Steu "Ghiomo" 2021

euro 10

WATER
euro 3

COFFEE
euro 2

(V): vegetarian dish. (G): gluten free dish.

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.

PIATTI

ALLERGENI

Vitello tonnato	3, 4, 9, 12
Egg in Purgatory	1, 3, 7
Trout**	1, 4, 12, 14
Spaghettono tomato**	1, 7
Bettelmatt Cheese Flan**	3, 7, 10, 12
Albese style beef	3, 7, 9, 12
Asparagus Rice**	7, 9
FusillOne**	1, 7, 9, 12
Sturgeon "al verde"***	4
Raviolo**	1, 3, 7, 9
Bura Tè llo**	4, 7, 12
Beef tagliata	7, 9, 12
Mullet, cauliflower, Trapani's pesto**	4, 7
Hay Duck**	7, 9, 12
Plank fish**	4, 10
Crusted Lamb**	7, 9
Diablottino**	1, 3, 7, 8
Bunet, chantilly, nocciolino di Chivasso	3, 7, 8
Babà**	1, 3, 6, 7, 12
Insalata di frutta	
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.