

Fico - vardier 16 €

Michter's rye - Mancino Ambrato
fig liqueur

Gimlet 16 €

Tanqueray - bergamot mint cordial

Stop ! Capperò! 16 €

Laphroaig - cappers cordial
soda

New York sour 16 €

Michter's rye - saffron - lemon

Bicycle Thief 16 €

Tanqueray Ten - Mulassano Bitter
grapefruit - limone - soda

Umami Martini 16 €

Absolut Elyx - Japanese Bitter
Chiodini mushrooms

Coffee Break 16 €

Martell VS - Marjoram - lavender
Enrico serafino Alta langa

Paloma 16 €

Casamigos Blanco - lime
grapefruit Soda

Fragoroso 16 €

Villa Ascenti - Fonseca Tawny
strawberry - thyme - Perrier Soda

Mizuwari 16 €

Naked Malt - salt
birch sap - acqua Panna

Bicerin 16 €

Mancino Rosso - Bicerin liqueur
coffee - sherry - milk

Mai Chai 16 €

Bacardi Heritage-Santa Teresa 1796
coriander seeds orgeat
Black cardamom

Margarita 16 €

Olmecca Altos - Del Maguey Vida
Italicus rosolio di bergamotto - olive

Zagara 16 €

Flor de Cana 12 anni
Amaro Santoni - citrus soda

Spritz no more 16 €

Absolut Elyx - St. Germain - sake
chili pepper

Sebun 16 €

Roku - hazelnut orgeat - Lemon

Alcool Free

Loca Cola 12 €

Seedlip Spice - mole cola

Grove & Free 12 €

Seedlip Grove - grapefruit - coconut
water

Basil Magic Garden 12 €

Seedlip Garden - basil

Crostoni

Alps butter, anchovies

Veal sausage, mustard , sour onion

Burrata, tomato, basil

Alps butter, smoked trout,
raspberry gel

Goat's milk robiola, olive tapenade
tomato confit

10 € each

Aperitivo all'italiana

Cacciatorino salami, bread

Piedmontese antipasto,

Formazza cheese

15 € each

Street Food

Asparagus,grana,elder

Soft boiled egg, datterini tomatoes

maionese, merinda coulis

Sturgeon, chard, caviar

Bettelmatt cheese flan,
blueberry sauce, mustard pears

Amberjack, trapanese pesto,
glasswort

Beef tartare, Mayen Toma cheese,
pickled vegetables

12 € each

Babà, ricotta cheese and peach

Bonnet

10 € each