

PICCOLO LAGO A TORINO



— Ingot from Mergozzo Lake
smoked trout, raspberry vinegar gel,
balsamin vinegar bread powder

Bettelmatt Flan Cheese
pear chutney, spiced blueberry sauce

— "Spaghettone"
Mancini spaghetti, plum and tomato infusion,
San Marzano marmelade, tomato powder

Bura Tè llo
tea cooked, smoked sauce, rose sorbet

— Crusted Lamb
lamb loin, parsley
potato, black salsify, black truffle

— La "Figura" del Cioccolataio
dill, yuzu, vermouth, halzenut, caviar

6 courses
euro 140

— 4 courses
euro 110

WINE PAIRING
3 glasses euro 50
5 glasses euro 70