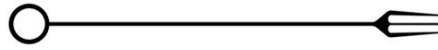


LUNCH BREAK



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, crunchy
celery) ^(G)

Pumpkin, gorgonzola cheese,
amaretti ^(V)

Trout tartare,
raspberry vinegar gel

Spaghettone with tomato sauce ^(V)

euro 20

Bettelmann's Cheese Flan,
pear chutney, blueberries ^(V, G)

Braised beef cheek,
mashed potatoes ^(G)

Carnaroli rice with mushrooms ^(G)

Octopus and potatoes ^(G)

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euro 24

Tagliolino with castelmagno cheese,
black truffle ^(V)

Raviolo filled with three kinds of
meat, veal sauce

Beef steak, chicory ^(G)

Creamed codfish, rye bread,
swiss chard ^(G)

euro 28

Deer, cajette and mulled wine ^(G)

Bura Tè llo
tea, rose sorbet ^(G)

Pan cooked fish ^(G)

Crusted lamb
potato, black truffle ^(G)

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euro 12

Bunet, chantilly, Chivasso's hazelnuts cookies ^(G)
Amaretto millefeuille, sabayon and blueberries compote
Tangerine, chocolate, and sage
Fruit salad ^(G)

WINES BY THE GLASS

Prosecco di Valdobbiadene "Castel de Donà", Bortolotti, 2021
Langhe Bianco "Treuve" (Chardonnay, Sauvignon, Arneis), Malvirà, 2021
Barbera d'Asti Superiore "La Lune e i Falò", Vite Colte, 2021

Alta Langa "Oudeis" Brut, Enrico Serafino, 2019
Nascetta del comune di Novello, Cagno, 2022
Langhe Nebbiolo "1661", Boroli, 2021

euro 7

WATER
euro 3

COFFEE
euro 2

euro 10

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, 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 shellfish products

COURSES

ALLERGENS

Vitello tonnato	3, 4, 9, 12
Pumpkin, gorgonzola cheese, amaretti	1, 7
Trout tartare**	1, 4, 12, 14
Spaghettoni with tomato sauce**	1, 7
Bettelmatt Cheese Flan**	3, 7, 10, 12
Braised beef cheek, mashed potatoes	7, 9, 12
Carnaroli rice with mushrooms **	1, 7, 6, 9
Octopus and potatoes *	9, 14
Tagliolino with castelmagno cheese, black truffle **	1, 3, 7
Raviolo**	1, 3, 7, 9
Beef steak, chicory	7, 9
Creamed codfish, rye bread, swiss chard**	1, 4, 7
Deer, cajette and mulled wine **	7, 9, 12
Bura Tè llo, tea, rose sorbet **	4, 7, 12
Pan cooked Fish **	4, 10
Crusted Lamb**	7, 9
Bunet, chantilly, Chivasso's hazelnuts cookies	3, 7, 8
Amaretto millefeuille, sabayon and blueberry compote	1, 3, 7, 12
Tangerine, chocolate and sage	3, 7
Fruit Salad	
Carbonara Au Koque	1, 3, 7, 12

*Frozen product

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