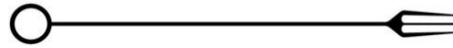


PICCOLO LAGO A TORINO



— Terra Madre
vegetables, spices, soy, seedlip

Storione
sturgeon, peaches, umeboshi,
soy marshmallow, wasabi

— Riso all'aglio nero
Carnaroli rice, river prawns, robiola cheese, chlorella

"Bura Tè llo"
tea cooked young eel, smoked sauce, rose sorbet

— Churrasco
lamb ribs, apricot, elderflower,
aubergine, mint

— Esotico
carrot, passion fruit, chocolate
dill, saffron

6 courses
euro 140

— 4 courses
euro 110

WINE PAIRING
3 glasses euro 50
5 glasses euro 70