

PICCOLO LAGO A TORINO



— Lingotto del Mergozzo
smoked trout, raspberry vinegar gel,
balsamin vinegar bread powder

Flan del Bettelmatt
pear chutney, spiced blueberry sauce

— Spaghettone
Pastificio Mancini spaghettone, plum and tomato infusion,
San Marzano marmelade, tomato powder

Bura Tè llo
tea cooked, smoked sauce, rose sorbet

— Agnello in Crosta
lamb loin, parsley
potato, black salsify, black truffle

— Giochi di Cioccolato
dark chocolate, milk chocolate
yuzu and almond chocolate

6 courses
euro 140

— 4 courses
euro 110

WINE PAIRING

3 glasses euro 50

5 glasses euro 70

