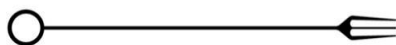


IN PIEMONTE



— Vitello Tonnato
veal, tuna sauce, crunchy celery

Millefoglie Fredda
veal millefeuille, tongue and traditional butters

— Raviolo Torino
filled with pork, veal and rabbit ragout, veal jus

Alpine salmon trout
butter, sage and barbabouc

— Germano
mallard duck, thigh, breast
and elderberry capunet

— St'orto
gianduia cream, Saluggia beans,
strawberries, amaretto ice cream

6 courses
euro 140

— 4 courses
euro 110

WINE PAIRING

3 glasses euro 55
5 glasses euro 75