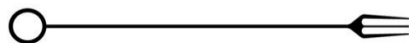


IN PIEMONTE



— Vitello Tonnato
veal, tuna sauce, crunchy celery

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

— Carbonara au koque
tagliolino pasta, Val Vigezzo ham, "au koque" sauce

Alpine salmon trout
butter, sage and purslane

— Allo spiedo
fassona, crispy salad, bbq sauce

— Fico
yogurt semifreddo, almonds,
fig leaf ice cream

6 courses
euro 140

— 4 courses
euro 110

WINE PAIRING

3 glasses euro 55
5 glasses euro 75

ALCOOL FREE PAIRING

3 drinks euro 35