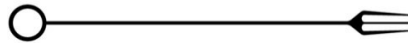


IN PIEMONTE



Chef's welcome aperitif



Vitello Tonnato
veal, tuna sauce, crunchy celery

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



Carbonara au koque
tagliolino pasta, Val Vigizzo ham, "au koque" sauce

Zuppa di lago
fish and shellfish soup,
rye bread and tarragon



Allo spiedo
fassona, crispy salad, bbq sauce



Fico
yogurt semifreddo, almonds,
fig leaf ice cream

Petit four

6 courses
euro 140



4 courses
euro 120

WINE PAIRING

3 glasses euro 55
5 glasses euro 75

ALCOOL FREE PAIRING
3 drinks euro 35