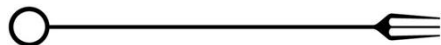


LUNCH BREAK



(the price of the single dish is the one indicated at the top of each box)

euro 16

Vitello tonnato
(veal with tuna sauce, crunchy
celery) ^(G)

Pumpkin soup, Gorgonzola cheese
and amaretti ^(V)

Trout tartare,
raspberry vinegar gel

Spaghettone with tomato sauce ^(V)

euro 20

Beef tartare with porcini mushrooms
and Grana Padano cheese ^(G)

Soft boiled egg, turning tops, raw
Sicilian pink prawn ^(G)

Pork belly, lemon ribs

Carnaroli rice with mushrooms and
Robiola cheese ^(G)

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euro 24

Mezzi Paccheri with tomatoe and
octopus sauce

Raviolo filled with three kinds of
meat, veal sauce

Creamed codfish, rye bread,
swiss chard

Braised beef cheek,
mashed potatoes ^(G)

euro 28

Duck breast, red fruits ^(G)

Tagliolini, Castelmagno fondue,
black truffle

Grilled fish ^(G)

Beef tenderloin, bitter chicory ^(G)

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euro 12

Pistachio, white chocolate, citrus

Bunet chantilly, Chivasso's hazelnuts cookies

White chocolate, blueberry, coconut

Fruit salad ^(G)

euro 5

Sparkling Wine "FRV 100" Demi-Sec, Terres Dorées

euro 3

Mountain butter

WINES BY THE GLASS

euro 7

Prosecco, "Vigneto Giardino", Adami, 2024
Langhe Bianco, "Dragon", Luigi Baudana, G.D. Vajra, 2024
Dolcetto "Dosso", Enrico Serafino, 2023

euro 10

Alta Langa "Oudeis" Brut, Enrico Serafino, 2020
Langhe Riesling "Hérzu", Ettore Germano, 2023
Langhe Nebbiolo, Rocca di Battista, 2021

euro 15

WATER **euro 3**

Alta Langa "For England" Rosè, Contratto, 2020

COFFEE **euro 2**

Our cuisine is mainly based on fresh raw materials. Everything we make it is preserved in the most respect of the HACCP using all the most advanced technologies including vacuum, refrigeration and negative thermal abatement. These dishes are made in a kitchen that also uses cereals containing gluten, crustaceans, eggs, fish, nuts, soybeans, milk, celery, mustard, sesame seeds, sulphites, lupines and molluscs. The staff is available to answer any question about this menu.

Allergens list (EU regulation 1169/2011)

- # SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES
- 1 Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut).
- 2 Crustaceans and products thereof.
- 3 Eggs and egg-based products.
- 4 Fish and fish-based products.
- 5 Peanuts and peanut based products.
- 6 Soy and soy-based products.
- 7 Milk and milk-based products (including lactose).
- 8 Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and their products).
- 9 Celery and celery-based products.
- 10 Mustard and mustard-based products.
- 11 Sesame seeds and sesame seed-based products.
- 12 Sulfur dioxide and sulphites (if in concentrations above 10 mg/kg or 10 mg/liter)
- 13 Lupins and products based on lupins.
- 14 Molluscs and shellfish products

COURSES

ALLERGENS

Vitello tonnato	3, 4, 9, 12
Pumpkin soup, Gorgonzola cheese and amaretti	1, 7, 8
Trout tartare**	1, 4, 12, 14
Spaghettoni with tomato sauce**	1
Soft boiled egg, turning tops, raw Sicilian pink prawn *	2, 3
Pork belly, lemon ribs **	3, 10, 7, 9, 12
Beef tartare, porcini mushrooms, Grana padano cheese **	7
Carnaroli rice with mushrooms and Robiola cheese **	6, 7, 9
Paccheri with tomatoe and octopus sauce*	1, 7, 9, 14
Raviolo**	1, 3, 7, 9
Braised beef cheek, mashed potatoes	9
Cremed codfish*	1, 4, 7
Tagliolini, Castelmagno fondue, black truffle	1, 7, 9
Grilled fish **	4, 10
Duck breast, red fruits*	7, 9, 12
Beef tenderloin, bitter chicory **	7, 9
Bunet, chantilly, Chivasso's hazelnuts cookies	1, 3, 7, 8
Pistachio, white chocolate, citrus**	1, 3, 5, 6, 7, 8, 9, 10, 11, 12
White chocolate, blueberry, coconut **	1, 3, 5, 6, 7, 8, 9, 10, 11, 12
Fruit Salad	
Carbonara Au Koque	1, 3, 7, 12

*Frozen product

**Product frozen on site after being prepared in order to preserve all nutritional properties
Raw fish served was subject to reclamation treatment prior.