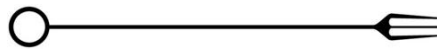


LOUNGE BAR



CAVIAR – 60 €

30 g of Voyage caviar served with mountain butter and rye bread made by Grano bakery.

Paired with
2 glasses of Alta Langa Oudeis Brut “Enrico Serafino”

CROSTONI – 10 € each

Alps butter, **anchovies**
Veal sausage, mustard, sour onion
Burrata, tomato, basil ^(V)
Alps butter, **smoked trout**,
raspberry gel
Goat's milk robiola, olive tapenade,
tomato confit ^(V)

STREET FOOD – 12 € each

Vitello tonnato,
veal with tuna sauce, crunchy celery ^(G)
Beef tartare with hazelnuts and Grana
Padano cheese ^(G)
Pork belly, lemon ribs and
sweet and sour sauce
Pumpkin soup, Gorgonzola cheese and
amaretti ^(V)

STREET FOOD – 14 € each

Salted cod “mantecato”, rye bread,
chards
Braised beef cheek,
mashed potatoes ^(G)
Egg, potatoes, passion fruit ^(G, V)

CONDIVISIONE – 18 €

Aperitivo all'italiana
Our version includes:
Piemontese antipasto
Formazza cheese
Bettelmatt cheese
Wholemeal bread
Gentile salami
Roasted leg with herbs
Fruit mustard

DESSERT – 12 € each

Pistachio, white chocolate, citrus
Bunet, chantilly, Chivasso's hazelnuts cookies
White chocolate, raspberry, coconut

For any allergies/intolerances and/or specific diets, we always provide for the replacement of the courses with alternatives suitable for the customer's indications.

(V): vegetarian dish. (G) gluten free dish

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

Crostoni :	7
Alps butter, anchovies	1, 4, 7
Burrata, tomato, basil	1, 7, 8
Alps butter, smoked trout, raspberry gel	1, 4, 7
Goat's milk robiola, olive tapenade, tomato confit	1, 7
Veal sausage, mustard, sour onion	1,7,10,12
Beef tartare *	7, 8
Pumpkin soup	1, 7, 8
Pork belly, lemon ribs and sweet and sour sauce*	1, 6, 11, 12
Braised beef cheek	7, 9, 12
Salted cod "mantecato", rye bread, chards	1,4,7
Vitello tonnato	3, 4, 9, 12
Egg, potatoes, passion fruit	1, 3, 6, 7, 12
Aperitivo all'italiana	1,4,7,10,12
Caviar	1,4,7
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, raspberry, coconut	1, 3, 5, 6, 7, 8, 9, 10, 11, 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.

BACCO 17€

Altamura distilleries | Cipango
"Bella Estate" Passito | Verjus | Grape

DADLINE 17€

Sgrappa | Ratafiá Rossi
Saras del fen cheese | Laphroaig

AMERICANO ALLA MODA 17€

Bitter Martini Riserva
Martini Rubino | Martini Ambrato
Orange Flower water

TRAMONTO A ROATAN 17€

Flor de Caña 12 | Timorasso wine
Mancino secco infused with platano
Coconut Water

BELLO DI MAMMA 17€

Roku Japanese gin | Tio Pepe
Mancino Vermouth Dry
Chicory | Garlic | Chilli Pepper

JASMINE MOUNTAIN 17€

Tanqueray Ten | Grapefruit
Lemon | Gentian

LORETO 17€

Pierre Ferrand Cognac
C. Drouin Calvados | Green Apple
Almond | Vermouth Mancino White

MARGARITA 17€

Casamigos Tequila blanco
Casamigos mezcal | Italicus | Olive

GIMLET 17€

Tanqueray Ten | Cordial di Lemon Basil
Peychaud's bitter

SPRITZ NO MORE 17€

Altamura distilleries | St. Germain
Sake | Chilli Pepper

BURRO E SALVIA 17€

Altamura infused with sage and butter
Sage syrup

ALCOOL FREE

DILL WITH IT 14€

Seedlip groove | Dill | Perrier

TARAKARI 14€

Tanqueray 0.0 | Coconut syrup
Lychee

CHERRY BOMB 14€

Tanqueray 0.0 | Paragon Timut Berry
Three Cents Cherry Soda