LUNCH BREAK



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

euro 16 euro 20

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€26

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)

Beef tartare with artichokes and Grana Padano cheese (G)

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

Pork belly, lemon ribs

Carnaroli rice with mushrooms and Robiola cheese (G)

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)

Duck breast, red fruits (G)

euro 28

Tagliolini, Castelmagno fondue, black truffle

Grilled fish (G)

Beef tenderloin, bitter chicory (G)

euro 12

Gianduja cake

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

euro 7 euro 10

Prosecco, "Vigneto Giardino", Adami, 2024 Sauvignon Blanc "Tra Donne Sole", Vite Colte, 2023 Dolcetto "Dosso", Enrico Serafino, 2023 Alta Langa "Oudeis" Brut, Enrico Serafino, 2020 Derthona (Timorasso), La Spinetta, 2024 Barbera Nizza "Vinearei", Marchesi di Barolo, 2021 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 Pumpkin soup, Gorgonzola cheese and amaretti Trout tartare** Spaghettone with tomato sauce** Soft boiled egg, turning tops, raw Sicilian pink prawn * Pork belly, lemon ribs ** Beef tartare, porcini mushrooms, Grana padano cheese ** Carnaroli rice with mushrooms and Robiola cheese ** Paccheri with tomatoe and octopus sauce* Raviolo** Braised beef cheek, mashed potatoes Cremed codfish* Tagliolini, Castelmagno fondue, black truffle Grilled fish ** Duck breast, red fruits* Beef tenderloin, bitter chicory ** Bunet, chantilly, Chivasso's hazelnuts cookies Gianduja cake** White chocolate, blueberry, coconut **	3, 4, 9, 12 1, 7, 8 1, 4, 12, 14 1 2, 3 3, 10, 7, 9, 12 7 6, 7, 9 1, 7, 9, 14 1, 3, 7, 9 9 1, 4, 7 1, 7, 9 4, 10 7, 9, 12 7, 9 1, 3, 7, 8 1, 3, 6, 7, 8, 11 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.