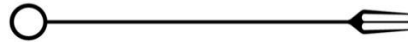


IN PIEMONTE



— Vitello Tonnato
veal, tuna sauce, crunchy celery

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

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

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

— Filetto
beef, smoked pumpkin and vermouth

— Fieno
zabaglione bavarois, chamomile, hay ice cream

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