

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)

Creamy peas soup, soft-boiled egg
and caciocavallo cheese ^(V, G)

Trout carpaccio, broad beans,
green beans and almonds ^(G)

Spaghettone with tomato sauce ^(V)

euro 20

Beef tartare with artichokes and Grana
Padano cheese ^(G)

Asparagus and hollandaise sauce ^(V, 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

Pappardelle with lamb ragù

Braised beef cheek,
mashed potatoes ^(G)

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€26

euro 28

Octopus and chickpeas ^(G)

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

Prosecco, "Vigneto Giardino", Adami, 2024
Sauvignon Blanc "Tra Donne Sole", Vite Colte, 2023
Dolcetto "Dosso", Enrico Serafino, 2022

euro 10

Alta Langa "Oudeis" Brut, Enrico Serafino, 2020
Derthona (Timorasso), La Spinetta, 2024
Langhe Nebbiolo Capisme-è, Domenico Clerico, 2024

euro 15

Alta Langa "For England" Rosè, Contratto, 2020

WATER **euro 3**

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
Creamy peas soup, soft-boiled egg and caciocavallo cheese*	3, 7, 9
Trout tartare**	1, 4, 12, 14
Spaghettono with tomato sauce**	1
Asparagus and hollandaise sauce	3, 7, 12
Pork belly, lemon ribs **	3, 10, 7, 9, 12
Trout carpaccio, broad beans, green beans and almonds **	3, 4, 7, 8, 12
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	3, 7, 9, 12
Pappardelle with lamb ragù **	1, 3, 9
Tagliolini, Castelmagno fondue, black truffle	1, 7, 9
Grilled fish **	4, 10
Octopus and chickpeas *	11, 14
Beef tenderloin, bitter chicory **	7, 9
Bunet, chantilly, Chivasso's hazelnuts cookies	1, 3, 7, 8
Gianduja cake**	1, 3, 6, 7, 8, 11
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.