

# LOUNGE BAR



## CROSTONI – 10 € each

Alps butter, **anchovies**

**Veal sausage**, mustard, sour onion

**Burrata**, tomato, basil <sup>(M)</sup>

Alps butter, **smoked trout**, raspberry gel

**Goat's milk robiola**, olive tapenade, tomato confit <sup>(V)</sup>

## STREET FOOD – 12 € each

**Vitello tonnato**,  
veal with tuna sauce, crunchy celery <sup>(G)</sup>

**Beef tartare** with hazelnuts and Grana Padano cheese <sup>(G)</sup>

**Pork belly**, lemon ribs and sweet and sour sauce

**Pumpkin soup**, Gorgonzola cheese and amaretti <sup>(V)</sup>

## STREET FOOD – 14 € each

**Salted cod "mantecato"**, rye bread, chards

**Braised beef cheek**,  
mashed potatoes <sup>(G)</sup>

**Egg**, potatoes, passion fruit <sup>(G, V)</sup>

## 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

**Chocolate**, rum, raspberry

**Bunet**, chantilly, Chivasso's hazelnuts cookies

**Tiramisù**

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
  - 15

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
Chocolate, rum, raspberry	1, 6, 7, 8
Tiramisù	1, 3, 6, 7, 8, 11

\*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.

## ALCHOLIC DRINKS

**BURRO E SALVIA** 17€  
Altamura infused with sage and butter  
Sage syrup

**YUKI** 17€  
Toki Japanese whiskey  
Ferrand Dry Curaçao yuzu  
Raspberry soda

**BUNET FLIP** 17€  
Santa Teresa 1796 rum infused with Bunet  
Amaretto Adriatico | Egg yolk Bicerin  
liqueur

**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

**BEE'S KNEES** 17€  
Gin del giorno, limone, miele

## ALCOOL FREE

**DILL WITH IT** 14€  
Seedlip groove | Aneto | Perrier

**SALVIA SPRITZ** 14€  
Sage Syrup | Lime | Corona Cero

**LYCHEEMULE** 14€  
Seedlip Grove | Lychee | Orzata | Lime  
Three Cents Ginger Beer