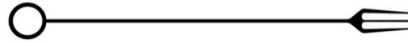


IN PIEMONTE



— Vitello Tonnato
veal, tuna sauce, crunchy celery

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

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

Quaglia
quail breast and leg, pepper and bay leaf

— Bavetta
flank steak, roots and peppers

— 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