

IN PIEMONTE

Here, it is our land that speaks.
Rich in tradition and good food culture.

○ ————— ➦
Lingotto
beech smoked trout, raspberry,
sour cream, balsamic vinegar
euro 22

○ ————— ➦
Carbonara Au Koque
tagliolino, "au koque" sauce
Val Vigezzo cured ham
euro 26

Riso Raclette
Carnaroli, Bettelmatt cheese, green pepper,
pickled watermelon and onion, Apricotine
euro 26

Alpine Char
green sauce, mashed potatoes
euro 28

○ ————— ➦
Beef Fillet
black truffle, foie gras, sautéed mushrooms
mashed potatoes
euro 42

○ ————— ➦
Bicerin
dark chocolate tenerina cake and mousse,
hazelnut crunch, coffee and
amaretto ice cream
euro 15

6 courses tasting menu
euro 130

○ ————— ➦
4 courses tasting menu
euro 90

To replace the main course with
Pigeon + euro 15