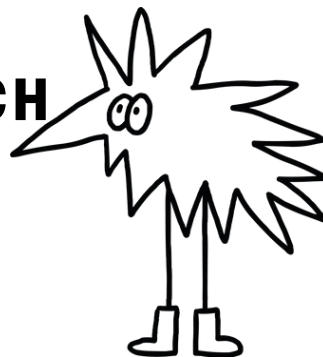


WEEKEND LUNCH



ANTIPASTI

CHAWANMUSHI ¹⁻³⁻⁶⁻¹¹ 13

Chawanmushi, carota caramellata, salsa al sesamo e alga nori croccante

FUNGHI ¹⁻³⁻⁶⁻⁷⁻⁸ 16

Funghi pleurotus arrosto, salsa al latte di cocco speziata e mandorle alla paprika

TACOS ¹⁻⁶⁻⁹⁻¹¹ 14

Tacos di coda alla vaccinara, pickle di carote e daikon, salsa miso e gochujang

TARTARE ⁴ 16

Tartare di fassona piemontese, insalata di puntarelle e acciughe del Cantabrico

SEDANO RAPA ¹⁻⁸⁻¹² 15

Sedano rapa arrosto, latte di noci, tosatzu e kale croccante

MAIN

GNOCCHI ¹⁻³⁻⁷⁻⁹ 17

Gnocchi di patate, ragù alla bolognese, raspadura lodigiana

TUBETTI ¹⁻¹⁴ 18

Tubetti, crema di ceci, patate e cozze

GOULASH ⁹ 18

Goulash di fassona piemontese e riso basmati

VELLUTATA ⁷ 16

Vellutata di lenticchie rosse, broccoletti arrosto e olio al peperone crusco

UOVA ¹⁻³⁻⁹ 15

Uova in purgatorio, salsa di pomodoro, ricotta affumicata e crostone di pane a lievito madre

CAVOLO ROMANO ¹ 16

Cavolo romano arrosto, crema di pane pepata e battuto di capperi e rafano

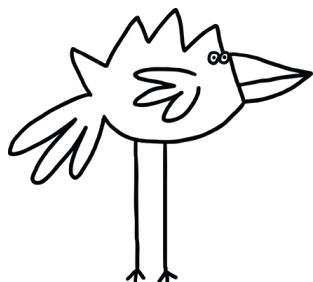
DESSERT

TORTA DI ROSE ¹⁻³⁻⁷⁻¹² 8

Torta di rose e crema allo zabaione

TORTA ¹⁻³⁻⁷⁻⁸ 7

Torta al cioccolato, mascarpone e pinoli

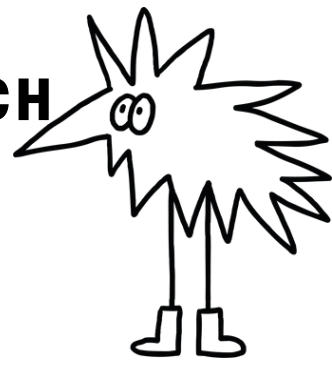


ALLERGENI

1.Glutine 2.Crostacei e derivati 3.Uova 4.Pesce e derivati 5.Arachidi e derivati 6.Soi e derivati 7.Latte e derivati 8.Frutta a guscio e derivati 9.Sedano e derivati 10.Senape e derivati 11.Semi di sesamo e derivati 12.Anidride solforosa e solfiti 13.Lupino e derivati 14.Molluschi e derivati

*Alcuni prodotti sono surgelati all'origine o possono essere congelati in loco (mediante abbattimento rapido della temperatura) rispettando le procedure di autocontrollo ai sensi del reg. CE 852/04.

WEEKEND LUNCH



ANTIPASTI

CHAWANMUSHI ¹⁻³⁻⁶⁻¹¹ 13

Chawanmushi, caramelized carrot, sesame sauce and crispy nori seaweed

MUSHROOMS ¹⁻³⁻⁶⁻⁷⁻⁸ 16

Roasted pleurotus mushrooms, spiced coconut milk sauce and paprika almonds

TACOS ¹⁻⁶⁻⁹⁻¹¹ 14

Oxtail tacos, carrot and daikon pickle, miso and gochujang sauce

TARTARE ⁴ 16

Piedmontese Fassona beef tartare, puntarelle salad and Cantabrian anchovies

CELERIAC ¹⁻⁸⁻¹² 15

Roasted celeriac, nut milk, tosatzu and crispy kale

MAIN

GNOCCHI ¹⁻³⁻⁷⁻⁹ 17

Potato gnocchi, bolognese ragout, raspadura cheese

TUBETTI ¹⁻¹⁴ 18

Tubetti, cream of chickpeas, potatoes and mussels

GOULASH ⁹ 18

Fassona beef goulash and basmati rice

SOUP ⁷ 16

Creamy lentil soup, roasted broccoli and crusco pepper oil

SOFT EGGS ¹⁻³⁻⁹ 15

Eggs in purgatory, tomato sauce, smoked ricotta and sourdough bread crouton

CABBAGE ¹ 16

Roasted cabbage, peppered bread cream and caper and horseradish puree

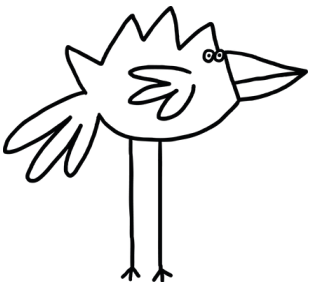
DESSERT

ROSE CAKE ¹⁻³⁻⁷⁻⁸⁻¹² 8

Rose cake with zabajone cream

CAKE ¹⁻³⁻⁷⁻⁸ 7

Chocolate cake, ricotta and pine nuts



ALLERGENS

1. Gluten 2. Crustaceans and derivatives 3. Eggs 4. Fish and derivatives 5. Peanuts and derivatives 6. Soy and derivatives 7. Milk and derivatives 8. Nuts and derivatives 9. Celery and derivatives 10. Mustard and derivatives 11. Sesame seeds and derivatives 12. Sulfur dioxide and sulphites 13. Lupin and derivatives 14. Molluscs and derivatives *Some products are frozen at source or can be frozen on site (by rapidly reducing the temperature) in compliance with self-monitoring procedures pursuant to EC Regulation 852/04.