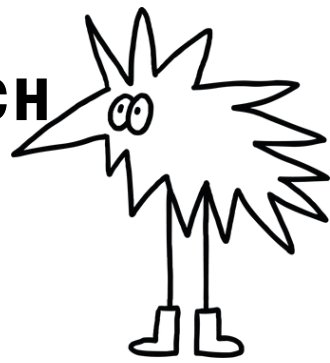


WEEKEND LUNCH



ANTIPASTI

ACCIUGHE DEL CANTABRICO ¹⁻³⁻⁴ 15

Acciughe sott'olio, pomodoro e shokupan

ALETTE DI POLLO ³ 10

Alette di pollo del Monferrato marinate e salsa cocktail

TACOS ³ 13

Brandade di baccalà, friggirelli arrosto e shiso rosso

TARTARE ¹⁻⁵⁻⁶ 16

Tartare di Fassona piemontese, alga nori, salsa ponzu e crumble di arachidi

CAVOLO CINESE ⁸⁻¹⁰ 15

Cavolo cinese arrosto, senape all'ancienne e mandorle, mela granny smith

MAIN

TAGLIATELLE ¹⁻³⁻⁷⁻⁹ 17

Tagliatelle fresche all'uovo, ragù di funghi galletti e olio al prezzemolo

MAFALDA ¹⁻³⁻⁷⁻⁸ 20

Mafalda ripiena di zucca delica, fonduta di grana lodigiano e noci tostate

CALAMARI ⁷⁻¹⁴ 18

Calamari in zimino, purè di patate novelle, polvere di alloro

FUNGO OSTRICA ⁷⁻⁹ 15

Fungo ostrica brasato, purè e il suo fondo

ROSTI ¹⁻³ 15

Rosti di patate e cipolla dolce delle Cevennes, maio al peperone crudo, mistica asiatica

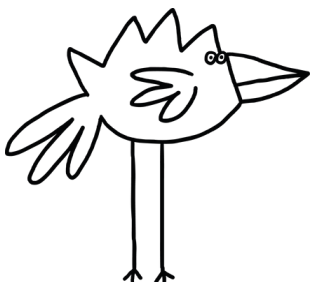
DESSERT

TORTA ¹⁻⁷⁻⁸ 7

Crostata ai frutti di bosco e crema chantilly

AL CUCCHIAIO ¹⁻⁷⁻⁸ 7

Ricotta montata, pere caramellate e noci tostate

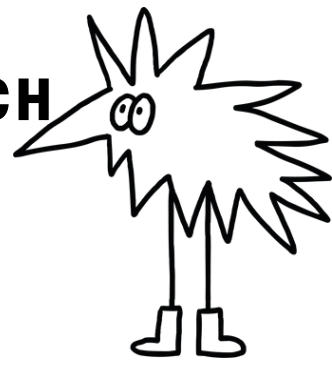


ALLERGENI

1. Glutine 2. Crostacei e derivati 3. Uova 4. Pesce e derivati 5. Arachidi e derivati 6. Soia 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

CANTABRIA ANCHOVIES ¹⁻³⁻⁴ 15

Anchovies in oil, tomato and shokupan

CHICKEN WINGS ³ 10

Monferrato chicken wings and cocktail sauce

TACOS ³ 13

Cod brandade, roasted friggittelli and red shiso

TARTARE ¹⁻⁵⁻⁶ 16

Piedmontese Fassona beef tartare, nori seaweed, ponzu sauce and peanuts

CHINESE CABBAGE ⁸⁻¹⁰ 15

Chinese cabbage, ancient mustard and almonds, granny smith apple

MAIN

TAGLIATELLE ¹⁻³⁻⁷⁻⁹ 17

Fresh egg tagliatelle, chanterelle mushroom ragù and parsley oil

MAFALDA ¹⁻³⁻⁷⁻⁸ 20

Mafalda stuffed with delicata squash, Lodi Grana cheese fondue and roasted nuts

SQUID ⁷⁻¹⁴ 18

Squid in zucchini, mashed new potatoes, bay leaf powder

OYSTER MUSHROOM ¹⁻³ 15

Braised oyster mushroom, puree and its stock

ROSTI ¹⁻³ 15

Potato and sweet Cevennes onion rosti, crushed pepper mayo, Asian mixed salad

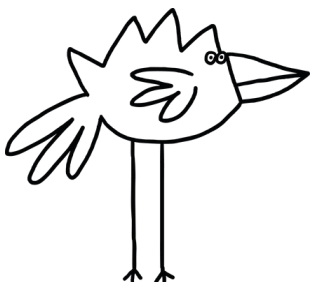
DESSERT

CAKE ¹⁻⁷⁻⁸ 7

Red fruits crostata cake and chantilly cream

BY THE SPOON ¹⁻⁷⁻⁸ 7

Whipped ricotta, butter pear, toasted walnuts



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 853/04.