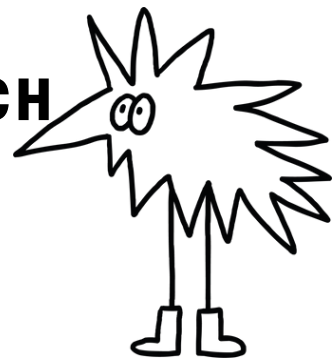


WEEKEND LUNCH



ANTIPASTI

CHAWANMUSHI ¹⁻³⁻⁶⁻¹¹ 13

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

PANNOCCHIA ¹⁻⁷ 15

Pannocchia arrosto, pankò, lime e peperoncino, ricotta affumicata

SSAM ¹⁻⁶⁻⁹⁻¹¹ 14

Ssam 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 17

Gnocchi di patate, crema di carote speziate, raspadura e cavolo riccio

TAGLIATELLE ¹⁻³⁻⁷⁻⁹ 18

Tagliatelle paglia e fieno, ragù di rigaglie

GOULASH ⁹ 18

Goulash di Fassona piemontese e riso basmati

VELLUTATA ⁷ 16

Vellutata di ceci, broccoletti arrosto e olio al peperone crusco

UOVO MORBIDO ³⁻¹ 15

Uovo morbido, polentina e foglie di kale croccante

CAVOLO ROMANO ¹ 16

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

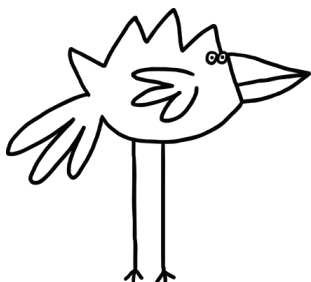
DESSERT

TORTA DI ROSE ¹⁻³⁻⁷⁻¹² 8

Torta di rose e crema allo zabaione

TORTA ¹⁻³⁻⁷⁻⁸ 7

Torta alle carote, mascarpone e pinoli

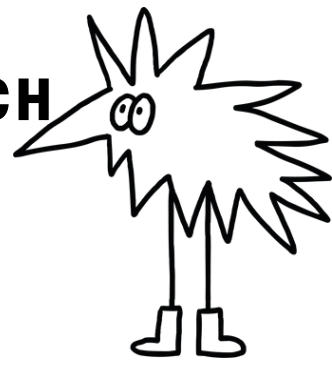


ALLERGENI

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

CHAWANMUSHI ¹⁻³⁻⁶⁻¹¹ 13

Chawanmushi, caramelized carrot, sesame sauce and crispy nori seaweed

CORN ¹⁻⁷ 15

Roasted corn on the cob, panko, lime and chili pepper, smoked ricotta

SSAM ¹⁻⁶⁻⁹⁻¹¹ 14

Oxtail sesame, 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 17

Potato gnocchi, spiced carrot cream, raspadura and black cabbage

TAGLIATELLE ¹⁻³⁻⁷⁻⁹ 18

Straw and hay tagliatelle, giblet ragù

GOULASH ⁹ 18

Fassona beef goulash and basmati rice

SOUP ⁷ 16

Creamy chickpea soup, roasted broccoli and crusco pepper oil

SOFT EGGS ³⁻¹ 15

Soft eggs, polentina and roasted kale

CABBAGE ¹ 16

Roasted cabbage, peppered bread cream and caper and horseradish puree

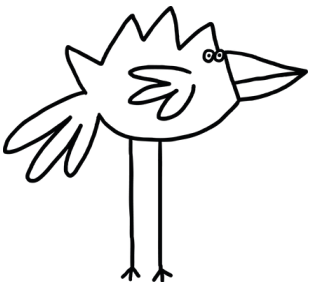
DESSERT

ROSE CAKE ¹⁻³⁻⁷⁻⁸⁻¹² 8

Rose cake with zabajone cream

CAKE ¹⁻³⁻⁷⁻⁸ 7

Carrot 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 853/04.