

Les petites
Madeleines
— RESTAURANT —

All products are fresh and daily delivered. Some products can contain allergens.

° In order to guarantee raw material high quality some products are exposed to temperature fast abatement and conserved at -20.

** If some products are not available fresh, they may be purchased frozen.*

🌿 Please inform the staff of any allergies or intolerances.

TURIN PALACE
HOTEL

Via Sacchi 8 | Torino

www.turinpalacehotel.com



Summer Menu



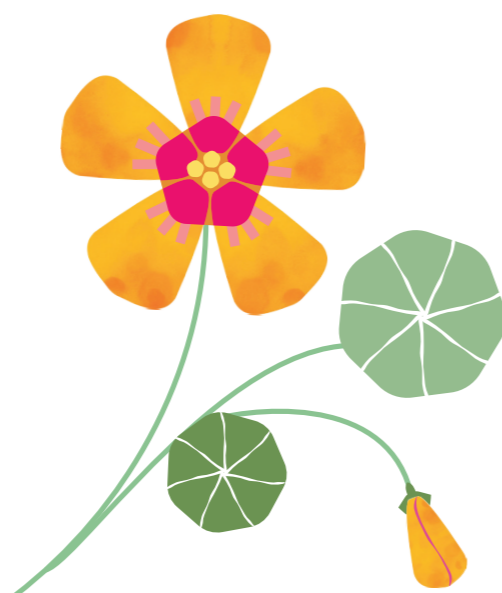
starters

Vitello tonnato, traditional sauce, celery, and Cantabrian anchovies	22
Quail, chervil, lemongrass, and taro °	20
Scallop with licorice and yogurt ° *	25
Squid ink spiral, coconut, and peas ° *	25
Tomato and watermelon salad with cucumber and basil sorbet ° V	18
Soy-glazed eggplant, corn crumble, ricotta, and basil V	22

first courses

“Agnolèt del Plin”, roast sauce and hazelnut cream °	25
Crustacean ravioli, sea urchins, and beurre blanc ° *	30
Fresh cavatelli with shellfish °	28
Cold pea extract with crispy vegetables and fresh pasta veils °	22
Eggplant ravioli, tomato, and provola fondue ° V	25
Tagliolini with tomato and basil ° V	22

V Vegetarian dish



vegetables, legumes and cereals

Cereal and legume soup ° V	16
Salad your way: choice of green salad, cherry tomatoes, carrots, cucumbers, Callipo tuna, Taggiasca olives, buffalo mozzarella, egg...	18
Carrot cream, raspberries, olive powder, and balsamic vinegar ° V	18



meat main courses

Duck breast, orange jus, and pak choi °	30
Iberian pork pluma, tacos, friggittelli, and chimichurri ° *	30
Fassona filet, honey-glazed ivy carrots	38
Veal cheek in peanut-based satay sauce °	30

fish main courses

Our interpretation of lobster catalan style ° *	40
Tuna tataki with pickled vegetables ° *	35

Mineral water 3.5

