

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



Autumn Menu



starters

Vitello Tonnato, traditional sauce, celery and cantabrian anchovies	22
“Capunet” Game stew, cabbage in different consistencies ° *	23
Mackerel in oil, braised lettuce poplar mushrooms and shallot veils in carpion ° *	23
Grilled curled octopus with chickpea cream and calabrian chilli pepper oil ° *	23
Wholewheatl pumpkin tartlet and goat cheese cream ° V	22
Raviolone with celeriac, caramelized fennel and saffron ° V	18

first courses

“Agnolòt del Plin”, roast sauce and hazelnut cream °	25
Ravioli stuffed with quail, turnip greens, whisky flavoured apple and beetroot mousse °	30
“Cappelletti” filled pasta with squid, in broth °	28
Risotto with root and reduction to Maraschino ° V	25
Busiata pasta, beans and pork rinds °	25
Spaghetti with tomato and basil ° V	20

V: vegetarian dish

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vegetables, legumes and cereals

Cereal and legume soup ° V	16
Baked violin pumpkin cream, pumpkin seeds ° V	18
Parmantir fondant pumpkin and black truffle ° V	20
Salad your way: choise of green salad, cherry totatoes, carrots, cucumbers, Callipo tuna, taggiasca olives, bufalo mozzarella, egg...	18



meat main courses

Wellington fillet Marinated fillet with mustard in crust, spinach and porcini mushrooms °	45
Rabbit roll stuffed with scampi, saffron sauce and sautéed chicory °	30
Stewed tripe, borlotti beans and Sardinian cheese cream ° *	28

fish main courses

Sole, Saltimbocca Vin Jaune and champignon sauce °	38
Turbot's fish and chips ° *	30

Mineral water 3.5

