



Tasting menùs

Turin Palace Hotel

"Insalata russa", quail egg and tuna belly *

Veal slices with tuna fish and caper and sauce, celery and anchovy from Cantbrian sea °

"Agnolòt del Plin" fresh pasta with meats salted in roast sauce and hazelnut cream °

Braised piglet cheek with coconut and banana cream °

Crispy cooked pear and vanilla custard

Three courses of your choice 45,00

Full tasting 70,00

Les petites Madeleines

Langoustine carpaccio with Pisani Dossi Caviar °*

Struncatura pasta with shellfish and cream of beans °

Our version of Borsch soup °

Filet of scorpion fish, curry and cauliflower °

Chocolate, pumpkin and peanuts

85,00

Vegetarian tasting menù

Whipped egg white with cocoa, marinated yolk and sautéed mushrooms

Our version of Borsch soup °

Risotto, cream of mushroom soup and sautéed mushrooms °

Grapefruit parfait, Robbiola of Roccaverano cheese ice cream and cinnamon

50.00