



# Tasting menù

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## Turin Palace tasting menù

Jerusalem artichoke cream, jerusalem artichoke cooked  
in salt and Pisani Dossi caviar

“Insalata Russa”, quail eggs and tuna belly \*

“Agnolèt del Plin”, roast sauce and hazelnut cream °

Seared duck breast, Port reduction and braised red chicory °

Chestnuts parfait with persimmon and caramelized wild mushrooms

Three courses of your choice 40.00

Full tasting 65.00

## Les petites Madeleines

Seared scallop, pumpkin i different textures \*

Quail, peppers and larch liquor °

Codfish creamed between discs of fresh pasta and bisque °

Seared lobster with white beans in casserole \*

Dark chocolate mousse with orange

80,00

## *Vegetarian tasting menù*

Egg in thr forest with black truffle

Celeriac cream with backed apples °

Carnaroli risotto from San Raffaele with mushrooms and sauteed porcini mushrooms

Pear Martin sec cooked in port with crunchy cinnamon wafer

50.00