



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 °

Pork shank with seasonal vegetables °

Green apple, bergamot and hazelnuts °

Three courses of your choice 45,00

Full tasting 60,00

Les petites Madeleines

Langoustine carpaccio with Pisani Dossi Caviar °*

Smoked eel, daikon and Dashi broth °

Risotto with 'Nduja salami, Jerusalem artichoke, black garlic and liquorice °

Barbequed lamb °

Dark chocolate mousse, mandarin and salted caramel ice cream °

95,00

Vegetarian tasting menù

Royal of artichoke with pecorino cheese and mint

Risotto, Jerusalem artichoke and powdered vegetables

Roast of celeriac °

Chestnuts pastry, black currants, raspberry and Oolong tea mousse °

55,00