



# Tasting menù

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## Turin Palace Hotel

"Insalata Russa", quail eggs and tuna belly \*

Courgette cream and pumpkin flower ° **V**

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

Seared duck breast, black turnip, chicory and Porto jus °

Peach chocolate and almond biscuits ice cream °

Three courses of your choice 40.00

Full tasting 65.00

## Les petites Madeleines

Our sea salad °

Beef tartare beaten with a knife accompanied by salted zabaione

Cuttle fish ink fresh tagliolino pasta, dill oil and sea urchin °

Seared lobster with tomatoes cream and braised lettuce \*

Watermelon parfait, chocolate crumble, cinnamon meringue and jasmine mousse°

80,00

## *Vegetarian tasting menù*

Asparagus and almonds

Gazpacho extract and fresh garden vegetables

Ravioli stuffed with confit tomatoes, stracciatella cheese and basil oil °

Exotic tacos "coconut mousse, lime cream and passion fruit" °

50.00