



Tasting menus

PIEDMONTESE

“Vitello tonnato” cold veal, tuna sauce, curly celery and anchovy from Mediterranean Sea

“Insalata Russa”: italian cooked vegetables salad with mayonnaise, tuna belly preserved in oil

“Agnolotti del Plin” Thypical piedmontese meat ravioli, roast sauce and hazelnuts

Duck breast stewed, turnip tops with a sauce of orange

Bunet

3 courses formula menu 35,00

Whole menu 55,00

Les petites Madeleines

Scallops, cauliflower cream and violet potatoes *

Fusillone pasta cooked in herbs broth, king crab and cocco beans cream *

Roman artichoke, pecorino cream, black pepper and mint

Smoked rack of lamb, puntarelle salad °

Dessert to choose from our menu

75,00

Vegetarian

Cauliflower cream and crunchy black rice

Risotto with cream of turnip tops, anchovy from Mediterranean Sea and lemon

Roman artichoke, pecorino cream, black pepper and mint

Bergamot parfait, basil caramel and dates

45,00

