

Les petites  
Madeleines

## Lunch menù



*All products are fresh and daily delivered ..*

*Some products can contain allergens.*

*° In order to guarantee raw material high quality some products are exposed to temperature fast abatement and conserved at -18.*

*\*If some products are not available fresh, they are purchased frozen.*



## Small piedmontese tasting

"Insalata russa" quail egg and tuna belly preserved in oil \*

"Agnolòt del Plin" typical piedmontese meat ravioli, roast meat sauce and hazelnuts °

Bunet

35,00

Water and coffee included

## Small tasting Les Petites Madeleines

Mille-feuille of fish\*

Ceviche of scallops, tuna tartare, king crab meat, red prawn

Amberjack, seasonal vegetables °

Mousse with white chocolate, coconut and pineapple

45,00

Water and coffee included

Mineral water

3,50

Vegetarian dish

## The soups, the legumes and the cereals

Bufalo mozzarella, tomatoes and basil or prosciutto from Cuneo 15,00

Salad just the way you like it From 12,00

*Green salad, cherry tomatoes, carrots, cucumbers, Callipo tuna, olives taggiasche, buffalo mozzarella, egg, .....*

Pumpkin flower stuffed with ricotta cheese with zucchini cream 16,00

## The starters

"Vitello tonnato" tuna sauce, anchovy from Cantabric sea 16,00

"Insalata russa" quail egg and tuna belly preserved in oil\* 15,00

Seared scallops, watermelon and mango\* 18,00

## The first courses

"Agnolòt del Plin" Piedmontese meat ravioli, roast meat sauce and hazelnuts° 18,00

Spaghetti with tomato and basil sauce ° 16,00

Raviolo stuffed with confit tomatoes, stracciatella cream and basil oil° 18,00

## The main courses

Entrecôte matured 30 days, seasonal vegetables 28,00

Steamed duck breast, reduction of Porto and figs ° 25,00

Filet of turbot with seasonal vegetables ° 28,00

## The desserts

Traditional Bunet "chocolate, coffee and almond pudding" 8,00

Tiramisù 8,00

Fruit salad 8,00

Our home made ice creams and sorbets \* 8,00

