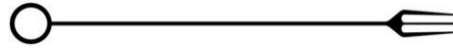


# PICCOLO LAGO A TORINO



— Terra Madre  
vegetables, spices, soy, seedlip

Storione  
sturgeon, peaches, umeboshi,  
soy marshmallow, wasabi

— Riso all'aglio nero  
Carnaroli rice, river prawns, robiola cheese, chlorella

"Bura Tè llo"  
tea cooked young eel, smoked sauce, rose sorbet

— Churrasco  
lamb ribs, apricot, elderflower,  
aubergine, mint

— Esotico  
carrot, passion fruit, chocolate  
dill, saffron

6 courses  
euro 140

— 4 courses  
euro 110

WINE PAIRING  
3 glasses euro 50  
5 glasses euro 70