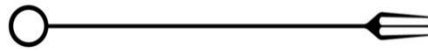


## IN PIEMONTE



— Vitello Tonnato  
veal, tuna sauce, crunchy celery

Millefoglie fredda  
veal millefeuille, tongue and traditional butters

— Raviolo Torino  
filled with pork, veal and rabbit ragout, veal jus

Coniglio e Carota  
rabbit loin, morels mushrooms, millefeuille,  
puree, crunchy carrots

— Pollo alla babi  
chicken breast, frogs with its cooking jus

— Milk, amaretto and chestnuts  
bonet, milk ice cream, chestnut brittle

6 courses  
euro 140

— 4 courses  
euro 110

### WINE PAIRING

3 glasses euro 55

3 Champagne glasses euro 75

3 Barolo glasses euro 75

5 glasses euro 75