

À la carte menu

Starters

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| Marinated hen tender as tuna, pumpkin mustard, baked onion and hazelnuts mayonnaise | 17 |
| Whipped codfish <i>Brand de cujun</i> , chards rubbed with brown butter and chestnuts | 17 |
| Knife-pounded beef, <i>ricotta</i> , chards brown butter and chestnuts | 19 |
| Brawn Gavi's Slow Food presidium, typical dip | 14 |
| Veal cut, tuna sauce and capers powder | 16 |
| Toasted bread <i>soma d'aj</i> , piedmontese starter from our vegetable garden and mixed salad | 14 |

First Courses

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| <i>Ciuppin</i> soup, toasted oil bread, squids, potatoes, <i>finferli</i> mushrooms | 17 |
| <i>Plin</i> ravioli with gravy | 19 |
| Potatoes' dumplings, with knife-cut beef <i>ragù</i> , <i>porcini</i> mushrooms powder and marjoram | 19 |
| <i>Agnolotti</i> stuffed with <i>cotechino</i> , creamy truffle potatoes and Barolo reduction | 18 |
| Pumpkin <i>Risotto</i> , Castelmagno cream and cocoa beans powder | 19 |

Main Courses

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| Croaker fish with with parsley sauce and potatoes | 23 |
| Beef cheek, cocoa ground and dried mushrooms, soft cornmeal mush | 21 |
| Pork pluma, black cabbage cooked with butter, mustard apples purée | 22 |
| Browned cockerel breast, milk cardoons, crispy olive bread and herbs | 19 |
| Soft potatoes, egg yolk, Jerusalem artichoke and Montebore cheese | 20 |