

Starters...


- Raw Parma ham aged 24 months 
€21.00
- Piedmontese beef tartare with nectarine and mint salad 
€20.00
- Monferrina-style pink veal veils  
€18.00
- Our smoked sesame salmon with fennel and citrus salad
€20.00
- Apulian milk burratina on crunchy sweet and sour vegetables  
€18.00
- Poached egg, new potato with Castelmagno cheese and cardoncelli mushrooms  
€21.00

First Courses...

- Creamy risotto with brut sparkling wine and chanterelle mushrooms  
€20.00
- Open vegetable lasagna with smoked scamorza cheese 
€18.00
- Caserecci with aubergines, capers, basil and salted ricotta  
€18.00
- Fresh rosemary tagliolini sautéed with hare ragout and crispy leek
€20.00
- Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese  
€18.00
- Pasta with potatoes and mussels 
€20.00

Main Courses...

- "Arev" beef sirloin steak with Mediterranean flavours and bread dough 
€28.00
- Baked glazed veal shank with creamy potato and mushroom sauce 
€26.00
- Sautéed octopus with rosemary-scented chickpea puree 
€28.00
- Beef carbonada with golden polenta croutons  
€24.00
- Spicy chicken with roasted potatoes 
€22.00
- Chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise 
€22.00

Dishes marked with  €48,00 (3 courses) | €60,00 (4 courses)

We are happy to serve alternative **gluten-free**  and **vegetarian dishes** 

Detox Menu

Herbal tea

Cereal fantasy, vegetable brunoise, exotic fruit with tofu ✓

Crispy chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise ✓

Vegetable panna cotta with fruit sauce

€45,00

1908

Grilled entrecôte with its potatoes and seasonal vegetables 🌾

€32,00

Our veal cutlet with Saint-Oyen grilled ham and DOP Fontina cheese

€35,00

Beef fillet (220 gr.) with sautéed potatoes and seasonal vegetables 🌾

€38,00

Grilled fish (according to arrivals) with side dish of potatoes and seasonal vegetables 🌾

€38,00

Dessert...

Mango Parfait with Spicy Chocolate Sauce

Coffee semifreddo with hazelnut icing and eggnog sauce

Chocolate bavarois with raspberry sauce

Ice cream cake

Friandises with our homemade chocolates

12,00 €

Crème de cogue / Crème caramel / La fiocca (whipped cream with grappa)

Panna cotta with berries sauce

Tart with seasonal fruit

Dessert of the day

10,00 €



Children's Menu

Potatoes' gnocchi with tomato and basil
Spaghetti with tomato sauce



Milanese escalope (chicken) with fries
Hamburger with fries



Ice cream

€25,00



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