

Starters...

- Raw Parma ham aged 24 months 
€21.00
- Beef carpaccio with artichoke salad and pit cheese flakes 
€21.00
- Boiled pork sausage with curry lentils and chestnut puree 
€20.00
- Alpine salmon trout with yogurt sauce and blueberry vinegar 
€21.00
- Mantuan pumpkin flan with toma cheese fondue and amaretti crumbles 
€18.00
- Poached eggs on Castelmagno cheese cream with black truffle 
€22.00

First Courses...

- Creamy Donnas red wine risotto with celeriac and hazelnuts  
€18.00
- Braised meat plin ravioli sautéed in hazelnut butter and thyme with a sprinkling of parmesan cheese
€20.00
- Tonnarelli sautéed with flying squid ragout on pea* cream 
€21.00
- Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese  
€18.00
- Fresh tagliatelle 30 egg yolks sautéed with porcini mushrooms and thyme 
€22.00
- Chestnut and mocetta soup with lard crouton
€18.00

Main Courses...

- Sea bass fillets with Mediterranean-style finely chopped vegetables 
€26.00
- Veal Ossobuco in "Gremolada" style with creamy purple potatoes
€24.00
- Beef carbonada with golden polenta croutons 
€24.00
- Cinta Senese pork in sour apple sauce with Creole-style black brown rice 
€25.00
- Chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise  
€22.00
- Spicy chicken with roasted potatoes 
€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 and coconut bavaois with raspberry coulis

Coffee semifreddo with hazelnut and eggnog sauce

Grand Marnier and nougat parfait with dark chocolate sauce

Our friandises

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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