

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



Filst Courses... Creamy Donnas red wine risotto with celeriac and hazelnuts 🗲



Braised meat plin ravioli sautéed in hazelnut butter and thyme with a sprinkling of parmesan cheese €20.00

€18.00

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

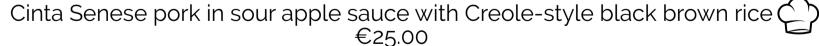


Sea bass fillets with Mediterranean-style finely chopped vegetables 💓 €26.00



Veal Ossobuco in "Gremolada" style with creamy purple potatoes €24.00

Beef carbonada with golden polenta croutons €24.00







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

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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

Dessett...

Mango and coconut bavarois with raspberry coulis
Coffee semifreddo with hazelnut iand eggnog sauce
Grand Marnier and nougat parfait with dark chocolate sauce
Our friandises

12,00€

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

Panna cotta with berries sauce

Tart with seasonal fruit

Dessert of the day









Potatoes' gnocchi with tomato and basil Spaghetti with tomato sauce



Milanese escalope (chicken) with fries Hamburger with fries



Ice cream

€25,00



Scan the QRcode with your smartphone and download this menu so you can read it comfortably whenever you want

