



Starters...

Raw Parma ham aged 24 months 
€21.00

Beef tartare with aubergine caviar in a hazelnut emulsion 
€21.00

Mediterranean-style cuttlefish salad* with pea cream and cuttlefish ink coral 
€20.00

Buffalo mozzarella ice cream with cherry tomato puree and crispy bread slices
€21.00

Poached eggs on Castelmagno cheese cream and porcini mushrooms  
€20.00


Ricotta and vegetable flan with sautéed cherry tomatoes and basil  
€20.00

First Courses...

Tomato risotto with basil, burrata and oven-baked cherry tomatoes   
€18.00

Saffron potato gnocchi with courgettes and prawn tails*
€20.00


Fresh orecchiette pasta with sausage ragù and fresh ricotta cheese 
€18.00

Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese 
€18.00

Fresh tagliolini (30 egg yolks) sautéed with porcini mushrooms and tomato fillets with thyme
€21.00


Cauliflower cream soup with anchovy and olive bruschetta
€18.00


Main Courses...

Ombrina boccadoro fish on a bed of herbs with beurre blanc sauce 
€26.00


Ligurian style local rabbit with creamy herb potatoes
€25.00

Oven-baked glazed leg of lamb with potato and porcini mushroom pie
€25.00

Beef carbonada with golden polenta croutons 
€24.00

Chicken breast in rustic breadcrumbs and dried fruit with gourmet salad 
€24.00

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 and coconut bavares with raspberry coulis

Coffee semifreddo with hazelnut and eggnog sauce

Grand Marnier and nougat parfait with dark chocolate sauce

Ice cream cake

Our friandises

12,00 €

Crème de cordon / 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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