










## Starters...

- "Carpegna" raw ham with fresh tomino cheese and walnuts  20,00 €
- Beef tartare with eggplant caviar in a hazelnut emulsion  21,00 €
- Sea bass and prawn\* with riviérasca vinaigrette  22,00 €
- Salmon tartare\*\* marinated in salt, avocado, soy sauce, sesame oil and passion fruit 22,00 €
- Artichoke and ricotta flan with sautéed cherry tomatoes and basil   20,00 €
- Alpine toma fondue with rosemary croutons   22,00 €
- Poached egg, new potato, Parmesan cream and black truffle   22,00 €

## First Courses...

- Creamy pumpkin risotto, Bleu d'Aoste cheese with bacon powder  20,00 €
- Open lasagna with game ragù and Grana Padano sauce 20,00 €
- Casarecci alla carbonara with artichokes and marjoram   18,00 €
- Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese   18,00 €
- Curry tagliolini with prawn tails\* and courgette pesto 20,00 €
- Chestnut soup, mocetta with lard crouton  18,00 €

## Main Courses...

- John Dory fillets\* sautéed with cherry tomatoes, pine nuts and lemon zest   26,00 €
- Ligurian-style local rabbit with creamy herb potatoes 24,00 €
- Beef carbonada with golden polenta croutons  24,00 €
- Guinea fowl, chestnuts\*, lard and honey with Port sauce  26,00 €
- Spicy chicken with roasted potatoes  22,00 €
- Rosemary chickpea puff pastries with oregan aubergines and 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 mignon, exotic fruit with tofu ✓

Rosemary chickpea puff pastries with oregan aubergines and 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...

Creamy mascarpone and gianduja dessert with zabaglione sauce

Coffee semifreddo with hazelnut and eggnog sauce

Bianco mangiare with red berries

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

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



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