

## 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 rivierasca 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 oregano 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 gianduia 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

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Thanks to the most advanced processing techniques, some products with the symbol \*\* have been subjected to temperature reduction and stored at -20 °C.  
\* Frozen Product | # Frozen bread | # The product has been regularly slaughtered according to Reg. CE 852/2004  
The informations about the presence of products that cause allergies or intolerances are available by contacting to the service staff