Our Gourmet Proposals

Homemade tagliatelle pasta with blue lobster	58
ennette pasta with sour butter,	
Cantabrian anchovies and caviar (20 gr)	58
Eysters au naturel	each 7
(30 grams)	100
Fassona Chateaubriand (2/3 people)	150
Qubia Gallega "vaca vieja" rib steak	100gr/13
Prussian veal Florentine steack	100gr/13
Ceal tomahawk	100gr/10



Starters



ol-au-vent with poached egg,	
asparagus hollandaise sauce and black truffle flakes	28
Creamy beans IGP from Scicli soup with rosemary scented olive oil and bread croutons	26
iedmont fassona beef tartàre with Dijon mustard, marinated egg yolk, smoked oil, bread croutons and Caesar sauce	20
bread croutons and Caesar sauce	30
Classic veal with Tonnare di Marzamemi tuna sauce *	30

rawn and scallop skewer with julienne artichokes, Asetra caviar, green apple, lime and ginger extract ®	3
Eggplant parmigiana millefeuille *	2

First course	+
Just conse	4

ixed pasta with chickpea cream and red prawn carpaccio	32
icotta and spinach dumplings with butter and sage, 36-month aged Parmesan and lard of Arnad *	28
alpellinentze Style ravioli *	28
Cacio e pepe" spaghetti with cheese and pepper	28
omemade tagliolini pasta with white ragu of rabbit and carrot brunoise **	30
isotto with Caprino goat cheese and mountain herbs	30
Cauliflower lasagna au gratin with raisins, pine nuts and Ricotta cheese	28





Main course	€
Cow-temperature cooked piglet ham with shallot tarte tatin and polenta **	34
eal cheek in red wine sauce and gremolata with crunchy vegetables and Valdostan potato cake *	36
Lamb loin in pistachio crust and sautéed baby vegetables *	38
ermitage Style beef fillet with wine and cheese sauces, foie gras and black truffle	40
Mediterranean Style salt cod steak with fried capers *	38
Iteamed sea bass fillet with spinach, vegetables and basil scented olive oil	38
aldostan Style artichokes au gratin	30
	€
Selection of cheeses	18-28
Salads	14
Grill	38
Desserts	18

