

Essence menu

*Four interpretations, one unique journey
through flavour.*

Amberjack*

poached with a light bagna cauda,
its cheek with Barolo

Oyster

gratinated, with fried artichokes and
barigoule risotto

Sweetbread

crispy, with mushroom jus,
grilled porcini mushroom salad

Hazelnut*

hot and cold, with roasted Jerusalem
artichoke

135

THE TRUFFLE

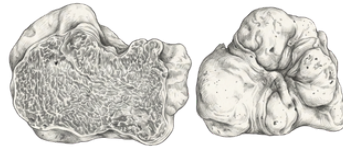
served to order and shaved
according to the guest's preference.

.... **per gr**



The Precious White

*A journey through the flavours and aromas
of White Truffle.*



Fassona Beef Tartare

The nobility of the meat, the allure of
discovery

60

Pan-Fried Egg

A Piedmontese classic, in its most
precious form

50

Tajarin

The tradition of the Langhe,
embracing the gifts of the land

70

Steamed Potato & Raschera

The taste of the Piedmontese Alps

65

THE TRUFFLE

Each dish is finished with 5 g of
fresh White Truffle, freshly shaved to
order.

Cheese

Hot Fondue

Recommended to be enjoyed with a truffle
scratch

Caramlin

Combines the acidity and creaminess of
goat's milk with the aromatic and balsamic
notes of thyme
Raw goat's milk

Toma dell'Alpe Sorbella

Delicate aromas of cream and melted butter,
with floral and herbaceous notes
Raw cow's milk

Testun di Pecora

Intense and aromatic, aged in hay.
Raw sheep's milk

Castelmagno Alpeggio D.O.P.

Intense and complex, deeply rooted in
mountain tradition.
Cow's milk

Blu di Pecora

Creamy, elegant, and slightly spicy.
Raw sheep's milk

