

## TRADIZIONE IN MOVIMENTO

*Roots in transformation.*

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### **Peas**

ginger-infused peas, pod royale with rice,  
seirass cheese

### **Tajarin**

butter and sage, chicken liver terrine,  
Barolo vinegar gelée  
*to be mixed*

### **Veal**

milk-braised, morel mushrooms,  
sauce poulette

### **Coffee\***

in different textures, amaretto jelly

**120**

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### **À LA CARTE**

Starter, first course and dessert	<b>110</b>
Starter, main course and dessert	<b>160</b>

## **L'INCONTRO**

*Where sea and land merge, transformed  
through contrasts, textures, and lightness.*

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### **Asparagus**

apple fondant with vanilla, buttermilk  
vinaigrette, elderflower

### **Trout\***

glazed with fennel vinegar, almond curd and  
fish roe

### **Red mullet\***

grilled, served with fava beans  
and saffron butter

### **Plin**

filled with crispy sweetbreads, onion cooked  
in milk, dehydrated yeast

### **Duck**

charcoal-grilled, spring onions and agretti  
with lemon

### **Strawberries\***

confit, gelée of their own extraction,  
green pepper and sorrel sorbet

## CHEESE SELECTION

### **Robiola di Roccaverano**

delicate and fragrant

*pure expression of goat's milk*

### **Montébore**

Soft and enveloping, a balance of aromas  
and textures.

*Raw cow's, sheep's, and goat's milk*

### **Plaisentif**

Light and aromatic, a play of freshness  
and flavor

*Raw cow's milk*

### **Castelmagno**

Intense and complex, rooted in  
mountain tradition

*Raw cow's milk*

### **Blu di pecora**

Bold and enveloping, a harmony of  
strength and delicacy

*Raw sheep's milk*

