

Menu “Il Borgo”

The rural tradition of our estate
the course choice is the same for the whole table

Fried zucchini flowers, lemon ricotta, anchovies, and seasoned tomato juice

Nettle velouté with almond milk, potatoes and green beans

Low temperature poached egg from our hens, braised leeks, potato purée and black truffle

Marinated apricots, almonds, long pepper crumble and apricot sorbet

Euro 80

Menu “Quattro Mezze”

To relive the historic recipes of Piedmont
the course choice is the same for the whole table

Boneless chicken, red sauce and Tonda Gentile del Piemonte hazelnuts

Tagliolini with ragù made from our hand-chopped Fassone beef and black truffle

Roast beef, watermelon and celery marinated in rosemary, olives and onion petals

Semifreddo with Tonda Gentile hazelnuts from Piedmont,

Gianduja sauce and sbrisolona crumble

Euro 90