



Menu Piedmont

Manzo marinato crudo con acciughe e uova
Raw marinated beef with anchovies and egg

Wine recommendation: 2017 Roero Arneis | Prunotto

Agnolotti piemontesi al tartufo
Piedmontese agnolotti with truffles

Wine recommendation: 2015 Bansella | Prunotto

Filetto di vitello gratinato nocciole e rape piccolo
Gratinated veal fillet with hazelnut and small turnips

Wine recommendation: 2014 Barolo | Prunotto

Crostata al burro con gianduja e agrumi
Tarte of butter biscuit with gianduja and citrus fruits

Wine recommendation: 2017 Moscato d'Asti | Prunotto

Enjoy the Menu Piedmont in 4 courses à 68,- €
or in 3 courses à 52,- € (without agnolotti)

Wine journey for the 4-course-menu: 32,50 € | for the 3-course-menu: 25,- €

For each dish we offer italian winter truffle as a supplement at 3,- € per gram.