

STARTER

POLPO CARPACCIO MEDITERRANEAN STYLE

with tomato, capers and olives

FETA IN DOUGH

on a small autumn salad with pumpkin seeds and
mashed potatoes

MAIN COURSE

PORCINI MUSHROOM RAVIOLI

with Piemonte hazelnuts, figs and parmesan

BEEF RAGOUT HUNTER STYLE

with bacon, mushrooms and mashed potatoes

DESSERT

MILLEFEUILLE

with coffee cremeux, cocoa and hazelnuts

2 courses 49

3 courses 59



Business Lunch.