



Truffle Menu

La Fassona

Cube hand-chopped Piedmontese beef tartare, mixed field herbs, Maldon salt crystals

Cardoon and Jerusalem artichoke

Crisp hunchback thistle of Nizza Monferrato and Jerusalem artichoke, the tuber reproduced in all its consistencies

Tajarin

Traditional fresh 33-yolk pasta, Isigny french butter whipped and scented with Alba white truffle

Egg

Biological farm egg, cream of Roero potatoes, Raschera DOP cheese "Inalpi" delicate fondue and crumble scented with rosemary

50 gr of Truffle

Chestnut mousse scented with truffles, crunchy heart of caramelized chestnuts, dark chocolate covering kayambe noir 72%

100,00 Euro per person

Truffle not included

The menu is only available for an entire table.

The shaving of truffle is not included in the price of the menu, the product is calculated per gram, based on the price of the product imposed by the daily market quotation.

*For reasons of product availability and preservation, certain foods may have undergone blast-chilling (less than -18° C).
In case of allergies or food intolerances, please ask the staff to show you a full list of allergens*

