pico
BISTROT
IN MADERNASSA

WHITE TRUFFLE MENU

This menu is designed to accompany and enhance
the unique aroma and flavor of the White Truffle.
Its price is not included in the cost of the dishes or the menu and is
proposed daily according to the market quotation.

Roasted pumpkin on chestnut cream
with Piedmont Hazelnut IGP hollandaise sauce and White Truffle
Euro 16,00

Tagliolini with alpine butter
Euro 16,00

Sanato beef gently poached in its broth, potato purée
Euro 28,00

Fior di latte gelato served with warm zabaione and sea salt crumble
Euro 9,00

4-course menu Euro 60 per person
À la carte option available, price indicated under each course
White Truffle not included

PRESENT ALLERGENS

Roasted pumpkin, chestnut purée and seasonal mushrooms,
Piedmont IGP hazelnut hollandaise sauce (3-7 -8)

Tajarin with alpine butter (1-3-7-8)

Sanato beef gently poached in its broth
with potato purée (1-7-9-12)

Fior di latte gelato served with warm zabaione
and sea salt crumble (1-3-7-12)

LIST OF ALLERGENS

1 gluten – 2 crustaceans – 3 eggs – 4 fish – 5 peanuts – 6 soybeans – 7 milk – 8 nuts – 9 celery – 10 mustard – 11 sesame seeds – 12 sulphur dioxide and sulphites – 13 lupin – 14 molluscs

The numbers next to each course indicate the presence of allergens in accordance with EU Regulation 1169/2011.
Please inform us of any food allergies or intolerances.

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