

Dinner 19:00 - 22:30

## STARTERS

### Our Garden

*Multi Texture of Seasonal Vegetables & Legumes*

22

### Slow Cooked Egg 63°

*Broad beans, Fontina cheese, Eucalyptus crumble*

U L L A G

18

### Venison Tartare

*Hazelnuts, Kefir, Raspberry & Radish*

F L A

22

# 1568

RESTAURANT

## FIRST COURSES

**Risotto Riserva San Massimo  
with Nebbiolo**

*Rabbit & Paprika*

LA AS SD

18

**Lamb Plin Pasta**

*Cranberry & Genepy Broth*

G U

22

**Spaghetto Quadrato**

*Sour Butter, Caviar and Truffle*

G P LA

26

## SECOND COURSES

### **Pork Cubotto**

*Charred Spring Onion, Ginger & Dashi Sauce*

P LA

28

### **Alpine trout**

*Hibiscus, Chard & Almond Milk*

F P

30

### **Beef fillet**

*Polenta di Storo, Plum & Blue d'Aosta*

LA

32

# FROM THE JOSPER

Rib Eye Steak

32

Fiorentina  
di Fassona  
Piemontese

49

Roasted  
Poussin

49

BBQ Beef  
Short Ribs

32

Trout Fillet

30

All plates are served with side dishes.

You can choose one item per each category:

- Polenta Concia or French Fries
- Sauteed Mushrooms or Spinach

## DESSERTS

### Guanaja

*70% Varlhona Chocolate, Juniper & Pear*

LA F

16

### Black & White

*Yogurt, Lemon, Charcoal & Squid Ink*

LA M F

16

### Honey Semifreddo

*Extra Virgin Olive Oil, Calamansi & Black Olives*

LA

18

### Tiramisù 2.0

*Dark Chocolate, Coffee, Mascarpone Cheese*

U LA F G AS

16

We kindly inform our guests that for any food allergies and/or intolerances, the list of products containing allergens is present and can be consulted. All oven-baked and non-baked preparations are homemade and could be blast chilled to -18° to guarantee food safety and maintain the organoleptic properties. In case of lack of fresh product, to guarantee its quality and food safety, the products supplied are deep-frozen or frozen at the origin by the producer or subjected to negative temperature blast chilling, as described in the HACCP plan pursuant to EC Reg. 852/ 04. The restaurant staff is available to provide any information regarding the nature and origin of the foods served.

No dish, food product or drink, including couvert, can be charged if it's not ordered or touched.

## Allergens

Gluten	G
Soy and derivatives	S
Eggs and derivatives	U
Nuts and derivatives	F
Crustaceans and derivatives	C
Sesame seeds and derivatives	SE
Fish and derivatives	P
Lupins and derivatives	L
Peanuts and derivatives	A
Shellfish and derivatives	M
Milk and derivatives	LA
Sulphur dioxide and sulphites	AS
Mustard and derivatives	SP
Celery and derivatives	SD

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RESTAURANT



A Culinary Journey Through the Alpine Mountains