

## BISTROT NORDELAIA

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- \* “Parmigiana” roasted aubergine, garden tomato sauce, Fiandino cheese, pesto 14
- \* Crunchy egg, Roccaverano cheese mousse, bagnacauda 13
- \* Smoked octopus carpaccio, bergamot yoghurt, marinated peaches, garden chilli oil, rocket 15
- \* Chicken and ham hock terrine, sweet and sour vegetables, tarragon 15

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- \* Mushroom risotto, Castelmagno cheese fondue, hazelnuts 17
- \* Ossobuco ragout lasagna, soft bechamel, black truffle 16
- \* Fusillone, saffron cream, pink prawn crudo, gremolada 18

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- \* Catch of the day, “ciuppìn” sauce, roast garden tomatoes, celery, herb salad 22
- \* Confit duck leg, grape must glaze, roast pumpkin, jus 20
- \* Piedmontese beef steak, roast potato mash, radicchio 22
- \* Nordelaia Salad: tuna in oil of our own production, fennel, potatoes, pickled red onion, taggiasca olives, orange citronette 15
- \* Warm figs, candied walnuts, rocket, goat cheese mousse, balsamic 13

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- \* Krumiri Tiramisù 9
- \* Warm chocolate brownie, whipped orange mascarpone 9
- \* Crème brûlée with concord grape compote 9