



Menu GHB

Savoy cabbage flan with light Valdostan fondue 
€20.00


Vegetables sautéed in a light "bagna cauda" 
€21.00

Raw Parma ham aged 24 months
€18.00




Orecchiette sautéed with turnip tops and cherry tomatoes
€20.00

Tomato cream with low temperature cooked egg and butter croutons
€20.00

Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese 
€18.00



Spicy chicken with roasted potatoes
€22.00

Crispy chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise 
€24.00

Baked omelette with seasonal vegetables
€20.00



Creme Caramel / Dessert of the day / Ice cream
€10.00

We are happy to serve alternative **gluten-free**  and **vegetarian dishes** 