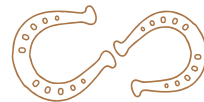


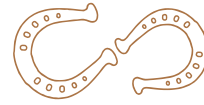
la St hall
wine restaurant since 1873



DINNER MENU



APERITIFS



APEROL SPRITZ

Aperol, Prosecco, Soda
€ 11.00

CAMPARI SPRITZ

Campari, Prosecco, Soda
€ 11.00

HUGO SPRITZ

St. Germain Elderflower liqueur,
Prosecco, Soda, Mint
€ 13.00

BELLINI

Prosecco, Peach juice
€ 15.00

KIR ROYAL

Champagne, Crème de cassis
€ 15.00

FLÛTE OF FRANCIACORTA DOCG

€ 10.50

NEGRONI

Campari, Red Vermouth, Gin
€ 15.00

NEGRONI SBAGLIATO

Campari, Red Vermouth, Prosecco
€ 15.00

AMERICANO

Campari, Red Vermouth, Soda
€ 15.00

GIN TONIC

Gin, Tonic water
€ 15.00

LAST HALL FASHIONED

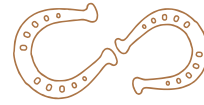
Coffee-infused Bourbon, chocolate bitters, sugar
€ 15.00

FLÛTE CHAMPAGNE

€ 12.50

5% service charge will be added to the above prices

STARTERS



Rabbit roulade, its own jus, persimmon cream and leek oil (6,9,12)
€ 21.00

Veal tongue carpaccio, parsley extract sauce & horseradish (3,6,9,10,12)
€ 21.00

Herb-marinated salmon* sashimi, coconut milk & citrus oil (4,9)
€ 23.00

Meagre* fillet, roasted cardoncelli mushrooms & thyme beurre blanc (4,7,9,12)
€ 23.00

🌿 Triple-cooked cauliflower, paprika crumb, almond (8)
€ 19.00



VEGETARIAN



VEGAN

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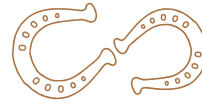
Depending on the market availability and to ensure their healthiness, some food products on the menu may be of frozen origin and marked with the symbol * (asterisk)

Dear Guest, if you have food allergies and/or intolerances, information about our products will be provided on request by our staff

ALLERGENS

1.Gluten (cereals containing 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

ENTRÉES



Plin raviolini filled with braised beef, jus, Parmesan cream (1,3,6,7,9,12)
€ 23.00

🍃 Carnaroli risotto with porcini mushrooms* and woodland aromas (7)
€ 23.00

Tagliolini with pumpkin cream, red prawn* and Langhe hazelnut powder (1,2,3,8)
€ 24.00

Potato gnocchi, venison ragù*, Castelmagno cheese fondue (1,3,6,7,9,12)
€ 22.00

🍃 Onion soup, rosemary bread crouton and 30-month-aged Comté cheese (1,7)
€ 20.00



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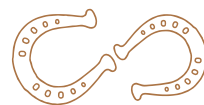
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MAIN COURSES



Veal cheek “Last Hall”, braised in Nebbiolo, beech-smoked potato purée (6,7,9,12)

€ 30.00

Fassona beef tenderloin, beef jus with truffle, foie gras sauce (6,7,9,12)

€ 35.00

Low-temperature cooked cod, celeriac cream and parsley oil (4,7,9,12)

€ 34.00

Turbot*, creamed black cabbage and pomegranate reduction (4)

€ 31.00

🌱 Sautéed escarole with raisins and walnuts, Jerusalem artichoke purée and tomato oil (8)

€ 24.00

SIDE DISHES

Grilled vegetables € 8.00

Sautéed garden vegetables € 8.00

Sautéed potatoes € 8.00

Our signature mashed potatoes (7) Black truffle or crispy guanciale or caramelised onion and habanero € 9.00



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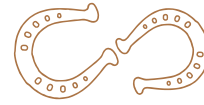
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DESSERT



Selection of Piedmont cheeses with honey and traditional preserves (7)

4 varieties: € 15.00 6 varieties: € 18.00

Chocolate ganache with brownies, apricot coulis and red tea ice cream (1,3,6,7,8)

€ 13.00

Mandarin reinterpretation (6,7,8)

€ 13.00

Strawberry grape sorbet (6)

€ 13.00

Fig tartlet, honey and Gorgonzola ice cream (1,3,6,7,8)

€ 13.00

Last Hall tiramisù (1,3,6,7,8,10,12)

€ 13.00



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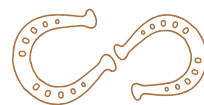
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CHILDREN



Risotto with Parmesan (7,9,12)

€ 13.00

Pasta with tomato sauce (1,9)

€ 13.00

Spaghetti with tomato sauce (1,9)

€ 13.00

Spaghetti with Bolognese ragout (1,6,9,12)

€ 14.00

Veal Scaloppini with butter (1,7)

€ 17.00

Chicken breast* in breadcrumbs (1,3)

€ 17.00

Mini Hamburger* with fries* (12)

€ 17.00

Fried fish* with chips* (1,3,12)

€ 19.00



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