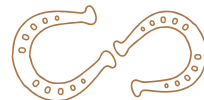


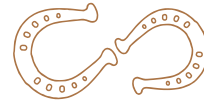
*la St hall*  
wine restaurant since 1873



## 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, Creme 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

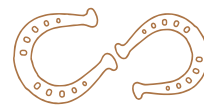
Coffee-infused Bourbon, chocolate bitters, sugar  
€ 15,00

## FLÛTE CHAMPAGNE

€ 12,50

5% service charge will be added to the above prices

# TO START YOUR MEAL



Fassona Piemontese beef tartare, toasted hazelnuts and marinated egg yolk (3,8)  
€ 23.00

Slow-cooked veal topside, whitefish tuna sauce and capers (3,4,6,10)  
€ 23.00

Marinated salmon trout, its eggs, horseradish yogurt, dill oil and baby sprout salad (4,7)  
€ 23.00

🌱 Oven-baked leeks, mountain potato cream, tomato oil and crispy bread (1)  
€ 21.00

🌱 Soft farm egg, mushroom mousse, agretti and thyme-sautéed shiitake mushrooms (3,12)  
€ 21.00



VEGETARIAN



VEGAN

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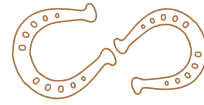
Depending on the market availability and to ensure their healthiness, some food products on the menu may be of frozen origin and marked with the symbol \* (asterisk)

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.Sesam seeds 12.Sulphur dioxide and sulphites 13.Lupin 14.Molluscs

# ENTRÈES ...



Agnolotti del plin filled with traditional roast, meat jus and goose speck petals (1,3,9,12)  
€ 23.00

🌱 Potato gnocchi\*, raschera cheese fondue and black truffle (1,3,7)  
€ 24.00

🌱 Carnaroli risotto, saffron pistils, Piemontese sausage and Barolo reduction (7,12)  
€ 24.00

🌱 Tagliatelle with nettle cream, herb bread crumble and dried zucchini flowers (1, 3, 7)  
€ 22.00

Fusilloni, fish ragout, confit cherry tomatoes, raw asparagus and lemon zest (1,2,4,9)  
€ 24.00



VEGETARIAN



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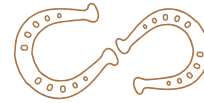
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## ... MAIN COURSES ...



Low-temperature cod loin, Saluggia chickpea purée, olive powder and parsley oil (4,12)

€ 30.00

Tuna tataki, carrot and ginger cream, light wasabi mayonnaise (3,4,6)

€ 34.00

Veal cheek braised in Ghemme wine, its jus and glazed borettane onions (6,12)

€ 30.00

Fassona Piemontese beef fillet, its jus, jerusalem artichoke cream and smoked salt flakes

€ 35.00

🌱 Slow-cooked escarole, beetroot cream and mountain herbs (6)

€ 24.00

🌱 Greek salad (7)

Tomatoes, mixed leaves, feta cheese, oregano, black olives, cucumber and onions

€ 19.00

### 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



VEGETARIAN



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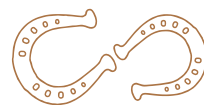
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# DESSERT...



Selection of Piemonte's cheeses with honey and traditional jams(7)

4 varieties: € 15.00 6 varieties: € 18.00

Cocoa mille-feuille, white chocolate mousse with pink pepper scent, raspberry sorbet (1, 3, 6, 7, 8)  
€ 13.00

 Strawberry and Port wine sorbet (6,12)  
€ 13.00

Amarena: dark chocolate bavarian cream, black cherry filling and almond crumble (3, 7, 8)  
€ 13.00

Yuzu babà with mandarin (1, 3, 6, 7)  
€ 13.00

Last hall tiramisù (1, 3, 6, 7, 8, 10,12)  
€ 13.00



VEGETARIAN



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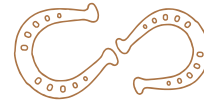
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8.Tree nuts 9.Celery 10.Mustard 11.Sesam 12.Sulphur dioxide and sulphites 13.Lupin 14.Molluscs

# 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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