

White Diamond Menu

Our chef, Ugo Alciati, international ambassador for the White Truffle of Alba, and Sasha Arandjelovic, our executive chef, offer you a unique culinary journey where each dish is enhanced by the White Truffle of Alba.



Chef's amuse-bouche

Poached egg, creamy potato emulsion,
24-month aged Parmigiano Reggiano "Vacche Rosse" cream 5 6 €

Tagliolini with 40 egg yolks,
handmade in the purest Piedmontese tradition 5 6 €

Beef cheek, melt-in-the-mouth carrot purée
and sautéed young Swiss chard shoots 7 2 €

Gelato Fior di Latte prepared to order 4 8 €

Dishes can be enjoyed à la carte
or as a full menu: from €190 per person

*As white truffles are a rare product whose harvest depends on weather conditions, the price of the menu may vary from season to season depending on availability and market conditions.