

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 mousse, 5 6 €

24-month aged Parmigiano Reggiano "Vacche Rosse" cream

Tagliolini with 40 egg yolks, 5 6 €

handmade in the purest Piedmontese tradition

Beef cheek "stracotto", silky carrot purée 7 2 €

and sautéed young Swiss chard shoots

Gelato Fior di Latte prepared "à la minute" 4 8 €

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