



DA FRANCESCO
AL PALÀS

A la cart
menü

PALAS
CEREQUIO
BAROLOCURRESORT



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Starters

S T A R T E R S

- COLD ROAST BEEF FILLET WITH TUNA SAUCE 14-
- RARE EGG AND FONDUE 9*
- SEARED SCALLOP AND CAULIFLOWER CREAM 16-
- CABBAGE LEAF, CODFISH, POTATOES AND SHALLOT CREAM 14-
- KNIFE-CUT STEAK TARTARE AND MARINATED YOLK EGG 14*

Pasta

P A S T A

- TAJARIN WITH RAGU (Italian meat sauce) OR WITH BUTTER 14*
- RAVIOLI WITH FONDUE, HEN AND ITS BROTH 15*
- GNOCCHI, SAFFRON, RED PRAWNS FROM MAZARA DEL VALLO AND BROCCOLI 18-
- BUCKWHEAT PAPPARDELLE WITH PORCINI MUSHROOMS 16-

Main courses

M A I N C O U R S E S

- GUINEA FOWL WITH FONDUE 18*
- VEAL CHEEK BRAISED WITH BAROLO AND POTATO PUREE 20-
- SEARED SIRLOIN, MUSHROOMS AND EGG CREAM 20-
- FISH OF THE DAY 24-

Desserts

D E S S E R T S

- BONET WITH COFFEEÉ 6-
- PANNA COTTA 6-
- IL GERMOGLIO 8-
(white chocolate mousse, passion fruit and cocoa crumble)
- MONTE BIANCO 8-
(chestnuts and whipped cream)
- TRUFFLE UNDER THE SNOW 20*
(meringue, whipped cream and white truffle)

The dishes with * can be served with white truffle..

White truffle is not included and the price for shaved portion is based on the daily truffle market price