



BISTROT SUNSÌ
SERALLUNGA D'ALBA

SNAILS, FROGS AND OFFAL MENU

Wednesday 30th of October

AMUSE-BOUCHE:

FRIED CALF BRAINS, CAULIFLOWER AND LIME, LAYERS OF CRISPY
TRIPE

SMOKED MARROW BONE WITH "PECORINO" CHEESE SAUCE

APETIZER

"CHERASCO" SNAILS IN TWO SERVINGS:

- BOURGIGNONNE" STYLE

- IN GREEN STEW AND JERUSALEM ARTICHOKE CHIPS

FRIED FROGS LEGS WITH ARTICHOKE PETALS AND LIGHT
"BAGNA CAUDA" (TYPICAL PIEDMONT RECIPY)

PASTA DISH

CARNAROLI RISOTTO WITH LOCAL "BETTELMAT" CHEESE,
LIQUORICE, GLAZED SWEETBREAD AND "CHANTERELLE"

MUSHROOMS

MAIN DISH

THE TRADITIONAL "FINANZIERA" PIEDMONT RECIPY WITH
CHICKEN, VEAL "CHEEKS & JOWLS"

DESSERT

HAZELNUT CREME BRULÉ AND GRAPE MUST SORBET

COFFEE & MINI PASTRIES

€85,00 A PERSON, WINE & BEVERAGES NOT INCLUDED