

Les petites
Madeleines
— RESTAURANT —

All products are fresh and daily delivered. Some products can contain allergens.

° In order to guarantee raw material high quality some products are exposed to temperature fast abatement and conserved at -20.

* If some products are not available fresh, they may be purchased frozen.

🍅 *Please inform the staff of any allergies or intolerances.*

TURIN PALACE
HOTEL

Via Sacchi 8 | Torino

www.turinpalacehotel.com



the Menu



starters

Scallop, cauliflower and curry * °	25
Eel with traditional Piedmontese green sauce and caramelised hazelnuts °	22
Braised cabbage, kefir, and black garlic whipped butter V	20
Onion tarte Tatin with Blu del Monviso cheese ice cream * V	18
Beef and guanciale skewer with mustard sauce and peppers °	20
Veal with traditional tuna sauce, celery and Cantabrian anchovies	22

first courses

Risotto, coconut milk, sesame scampi and salted peanuts * °	30
Wholegrain Bottone fresch pasta with fermented roots and juniper butter °	25
Spaghetti with fresh tomato and basil ° V	20
“Plin” agnolotti with demi-glace sauce and Piedmont hazelnut cream °	25
Raviolone with wild boar ragù, Genovese style °	25
Tagliatelle with bean flour, mussels, and n’duja °	25

°: fresh product blast chilled and stored at -20°C

*: frozen product

V: vegetarian dish

**Please inform the dining staff
of any allergies and intolerances.**



creams, salads and seasonal vegetables

Cauliflower cream ° V	18
Cereal and legume soup ° V	18
Roasted broccoli, chili pepper and vanilla	18

meat main courses

Lamb loin and chicory * °	38
Roasted pigeon and beetroots salad * °	30
Veal fillet with potato Boulanger	38



fish main courses

Sole à la Mugnaia, bottarga and fried capers * °	35
Turbot chop, grapefruit and puntarelle °	35

side dishes

Salted mixed vegetables	6
Oven-roasted baby potatoes with herbs	6
Sautéed Spinach with butter	6

Mineral water 3.5

