

MiSTral
Menù



www.ristorantemistralvinovo.it

SEAFOOD TASTING MENÙ

Starters Mix

Seared scallop / Tuna sashimi / Kataifi prawn

Main course

Sea raviolo with prawns and thyme,
saffron bisuqe

Second course

Pan-seared monkfish fillet with herbs,
Jerusalem artichoke cream and sautéed
turnip tops

Dessert of your choice

€50

(Drinks and cover charge not included)

(fish, gluten, dairy, shellfish, molluscs, soy, eggs,
garlic)

MEAT TASTING MENÙ

Three starters

Fassona beef tartare / seared duck breast /
Crispy egg yolk

Main course

Tagliolino with duck ragù

Second course

Braised veal cheek with its jus, smoked potato
purée and crunchy vegetables

Dessert of your choice

€50

(Drinks and cover charge not included)

(gluten, eggs, celery, nuts, dairy)

APPETIZERS

Seared scallop, pumpkin cream and crispy guanciale

€18

(molluscs, dairy)

Tuna sashimi, hazelnut mayo, ponzu sauce and Jerusalem artichoke chips

€20

(fish, eggs, nuts, soy, gluten: possible traces in soy sauce)

Prawns wrapped in kataifi pastry with aioli sauce

€18

(gluten, shellfish, eggs, garlic)

Fassona beef tartare with hazelnut mayo and pane carasau

€20

(eggs, nuts, gluten)

Crispy egg yolk with Roccaverano cheese fondue and mushrooms

(vegetarian option)

€16

(eggs, dairy, gluten)

Seared duck breast with thyme, sautéed radicchio and Port wine reduction

€17

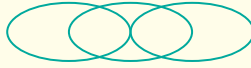
(sulphites)

The Mistral Tasting

Seared scallop, kataifi prawns, Fassona tartare, duck breast

€22

(fish, molluscs, gluten, dairy, soy, eggs, nuts, sulphites)



MAIN COURSES

**Tagliolino with monkfish ragù, turnip tops
and lemon zest**

€18

(gluten, eggs, fish, garlic)

**Sea raviolo filled with prawns and thyme,
saffron bisque**

€20

(gluten, eggs, shellfish, dairy)

**Potato gnocchi with pumpkin cream,
Roccaverano fondue and toasted
hazelnuts**

(vegetarian option)

€18

(gluten, dairy, eggs, nuts)

**Tagliolino with white duck ragù and
crispy sage**

€18

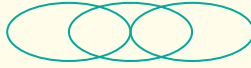
(gluten, eggs, celery)

**Carnaroli risotto with Bra sausage, leeks
and Nebbiolo wine reduction**

€20

(dairy, sulphites)





SECOND COURSES

**Pan-seared monkfish fillet with herbs,
Jerusalem artichoke cream and sautéed
turnip tops**

€20

(fish, garlic)

**Seafood and shellfish sauté with basil
croutons**

€20

(molluscs, shellfish, gluten, garlic)

Mixed fried seafood

€22

(gluten, molluscs, shellfish)

**Entrecôte with butter herb and crunchy
vegetables**

€20

(dairy)

**Braised veal cheek with its jus, smoked
potato purée and crunchy vegetables**

€18

(celery)

**Glazed cauliflower with soy and honey,
celeriac purée and toasted hazelnuts
(vegetarian option)**

€16

(gluten, dairy, nuts, soy)





DOLCI

**Tarte tatin, biscuit crumble and artisanal
vanilla ice cream**

€7

(gluten, dairy, eggs)

**Mont Blanc in a glass (chestnut cream
scented with rum, whipped cream and
crunchy meringue)**

€8

(dairy, eggs)

**Warm dark chocolate fondant with
orange heart, biscuit crumble and
artisanal vanilla ice cream**

€8

(gluten, dairy, eggs)

Our tiramisù

€7

(dairy, gluten, nuts)

**Pear cooked in Port wine with
mascarpone cream and hazelnut crumble**

€7

(dairy, gluten, nuts)

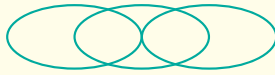
Piedmontese Bonet

€7

(dairy, gluten, nuts, eggs)

COVER CHARGE

€3



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** The bread, stuffed pasta, gnocchi and desserts
are all made by our Chefs