

GAF

ETICA NO VEGAN

MIENÚ





VADEMECCUM

AT GAF WE DO BISTRONOMY:

a neologism combining the terms "bistrot," meaning a familiar and informal venue, and "gastronomy," referring to haute cuisine, aiming to provide a service of excellent quality without the formal heaviness typical of high-end dining.

AT GAF WE OFFER MOSTLY PIEDMONTESE CUISINE:

the idea is to valorize our territory and play with familiar flavors without feeling constrained by traditional rigidity at all costs. Thus, alongside classic dishes, which are always present but which we always try to reinterpret in a GAF way, we also offer some proposals that look beyond the local Savoyard cuisine.

NO VEGAN ETHIC :

this doesn't mean we dislike vegans; it just means we aim to offer ethical cuisine without sacrificing anything. In our menus, nothing comes from intensive farming, and we always seek to highlight lesser-used parts of animals. Likewise, we don't use out-of-season products. Our ethics are based on careful selection and zero waste: in practice, we follow common sense.

AT GAF THE CUSTOMER ISN'T ALWAYS RIGHT:

we don't tolerate rudeness, xenophobia, incivility, or any such behavior from individuals who haven't yet learned how to behave in society. This choice, dictated by sheer common sense, aims to safeguard well-behaved customers because we believe an unpleasant neighboring table can turn even the best dinner into a nightmare.

COCKTAIL TASTING:

In a time when mixology is increasingly popular, we decided to complement our dishes with drinks that go beyond the classic wine offerings. Of course, we'll be more than happy to recommend the best wines to accompany your meal, but we wanted to emphasize how enjoyable it can be to dine while sipping on a good cocktail. To this end, thanks to a beautiful synergy between our bar and kitchen, we've devised several bespoke tasting options to complement our menus.

ENJOY!

Guido & the staff

ASPARAGIATA

for the entire table

Asparagus, Mimosa Egg Yolk, and Caesar Sauce ^{3 4 10 12}

Asparagus, Hazelnut, and Poached Egg ^{1 3 7 8}

Gnocchi di Patate, Asparagus, and Light Garlic Sauce from Caraglio ^{1 3 7}

Risotto, Asparagus, Castelmagno Cheese, and Cuneo Prosciutto ^{7 12}

Fried Asparagus with Bernese Sauce ^{1 3 7 12}

Asparagus, Parmesan, and Hazelnut Butter ^{7 12}

Seasonal Fruit with Artisanal Ice Cream ^{7 12}

45€

Cocktail Pairing 3+1 **35€**

(can also be ordered individually)

TASTING

To be understood as the same for the entire table (individual variations are allowed in case of allergies/intolerances/special dietary requirements).

Alcoholic pairings can be ordered individually.

PEDIATRIC TASTING

2 dishes and 1 dessert freely chosen from our menu **40€**

Cocktail Pairing 2+1

Tasting Base Cocktail €25 / Tasting Plus Cocktail €35 /

Negroni World Tour Tasting Cocktail €30

GOLIARDIC TASTING

3 dishes and 1 dessert freely chosen from our menu **50€**

Cocktail Pairing 3+1

Tasting Base Cocktail €35 / Tasting Plus Cocktail €45 /

Negroni World Tour Tasting Cocktail €40

NOTE. In order to guarantee the quality of service, we require that groups of more than 12 diners choose one of the 2 tasting options.

APPETIZERS

Piedmontese Fassona Beef Tartare, Pecorino, Cantabrian Anchovies, and Basil ^{4 7}

Freschezza Mediterranea 14€ / Cristoforo Paloma 14€ / Daiquiri 15€ / Negroni Nihonjin 15€

16€

Scallops, Celeriac, and Green Apple ^{9 14}

Te' Quiero 10€ / Galizia Umami 14€ / Cataluña 75 15€ / Negroni Barolese 14€

18€

Asparagus, Hazelnut, and Poached Egg ^{1 3 7 8}

Golden Dram 13€ / smoked margarita 12€ / Freschezza Mediterranea 14€ / Negroni Iberico 14€

18€

Asparagus, Mimosa Egg Yolk, and Caesar Sauce ^{3 4 10 12}

Daiquiri 15€ / Mojto 15€ / Galizia Umami 14€ / Negroni Girondin 15€

16€

FIRST COURSES

Tajarin with 40 Egg Yolks and GAF Ragù (slightly spicy) ^{1 3 7 9}

Martinez 15€ / Fiore Sardo 15€ / Messico E Nuvole Scozzesi 18€ / Negroni Girondin 15€

16€

Baby Octopus Soup (slightly spicy) ^{1 2 4 12 14}

Galizia Umami 14€ / Cataluña 75 15€ / Hot E Smoked Paloma 20€ / Negroni Siculo 13€

20€

Risotto with Asparagus, Castelmagno Cheese, and Cuneo Prosciutto ^{7 12}

Cataluna 75 15€ / Cristoforo Paloma 14 / Fiore Sardo 15€ / Negroni Barolese 14

18€

Potato Gnocchi with Asparagus and Light Garlic Sauce from Caraglio ^{1 3 7}

Smoked Margarita 12€ / YIN&YANG 15€ / Cataluna 75 15€ / Negroni Chiantino 13€

18€

SECOND COURSES

Pigeon, Hazelnut, and Swiss Chard (can be substituted with veal if desired) ^{7 8 12}

Yin & Yang 15€ / Ma Dov'è lo yogurt? 15€ / Smoked Margarita Next Level 20€ / Negroni Transilvano 12€

26€

Turbot with Mugnaia Sauce and Potatoes ^{4 7}

Daiquiri 15€ / Galizia Umami 14€ / Cataluña 75 15€ / Negroni Nihonjin 15€

24€

Asparagus with Parmesan and Hazelnut Butter ^{7 12}

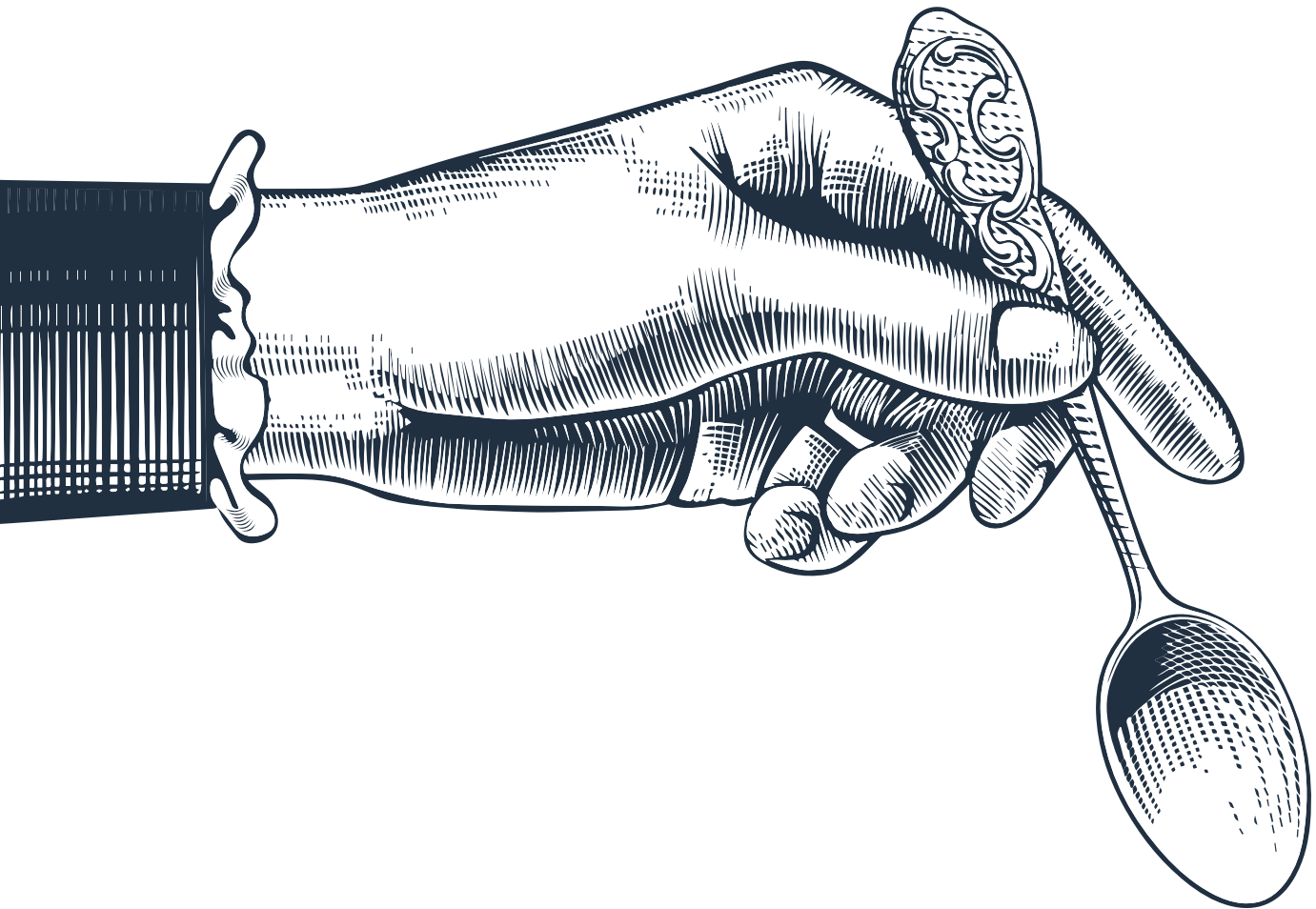
Martinez 15€ / Smocked Margarita Next Level 20€ / Whiskynotto 15€ / Negroni De Nederlandse 13€

20€

Fried Asparagus with Bernese Sauce ^{1 3 7 12}

Daiquiri Hemingway Papa doble 15€ / Cristoforo Paloma 14€ / Messico & Nuvole Scozzesi 18€ / Negroni Nihonjin 15€

20€



DESSERT

GAF Tiramisu ^{1 3 7}

Vermouth Luigi Vico Rosso 7€ / Rhum Nativo Al Cacao 10€ / Vermouth Gran Lusso Martini 10€
10€

Bunet Brûlée ^{1 3 8 12}

Passito Bric De Liun 6€ / Golden Dram 13€ / Vermouth Bordiga Excelsior 10€
8€

Blueberry Frangipane with Zabaione ^{1 3 7 8 12}

Liquore Amuerte 8€ / Ma Dov'è Lo Yogurt? 15€ / N&H New Make Single Malt 10€
8€

Cooked Fruit and Artisanal Ice Cream ^{7 12}

Liquore al The e Melone 6€ / Tutti I Frutti 11€ / Prieto y Prieta Mexican Whisky 9€
10€

Water: €2

Bread and cover charge: €3

Corkage fee: €20

Carving service: €2

GAF

follow us on
Instagram to discover
all the latest news

