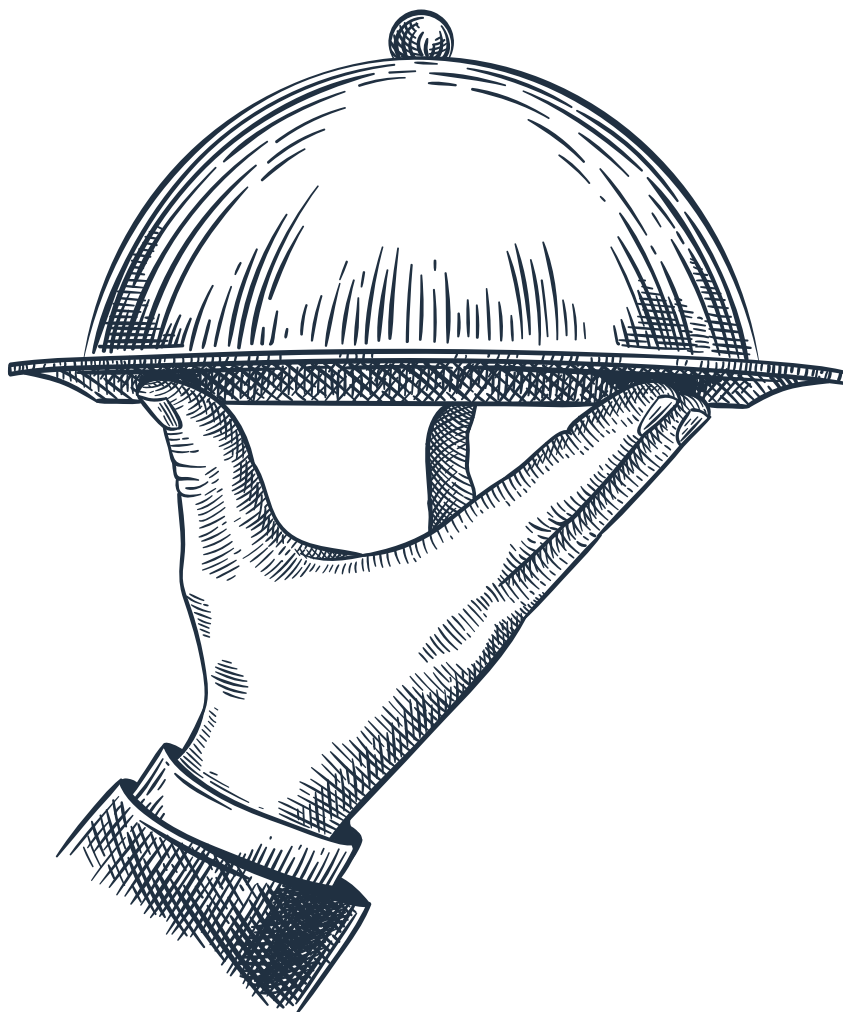


GAF
ETICA NO VEGAN

MENÚ



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:

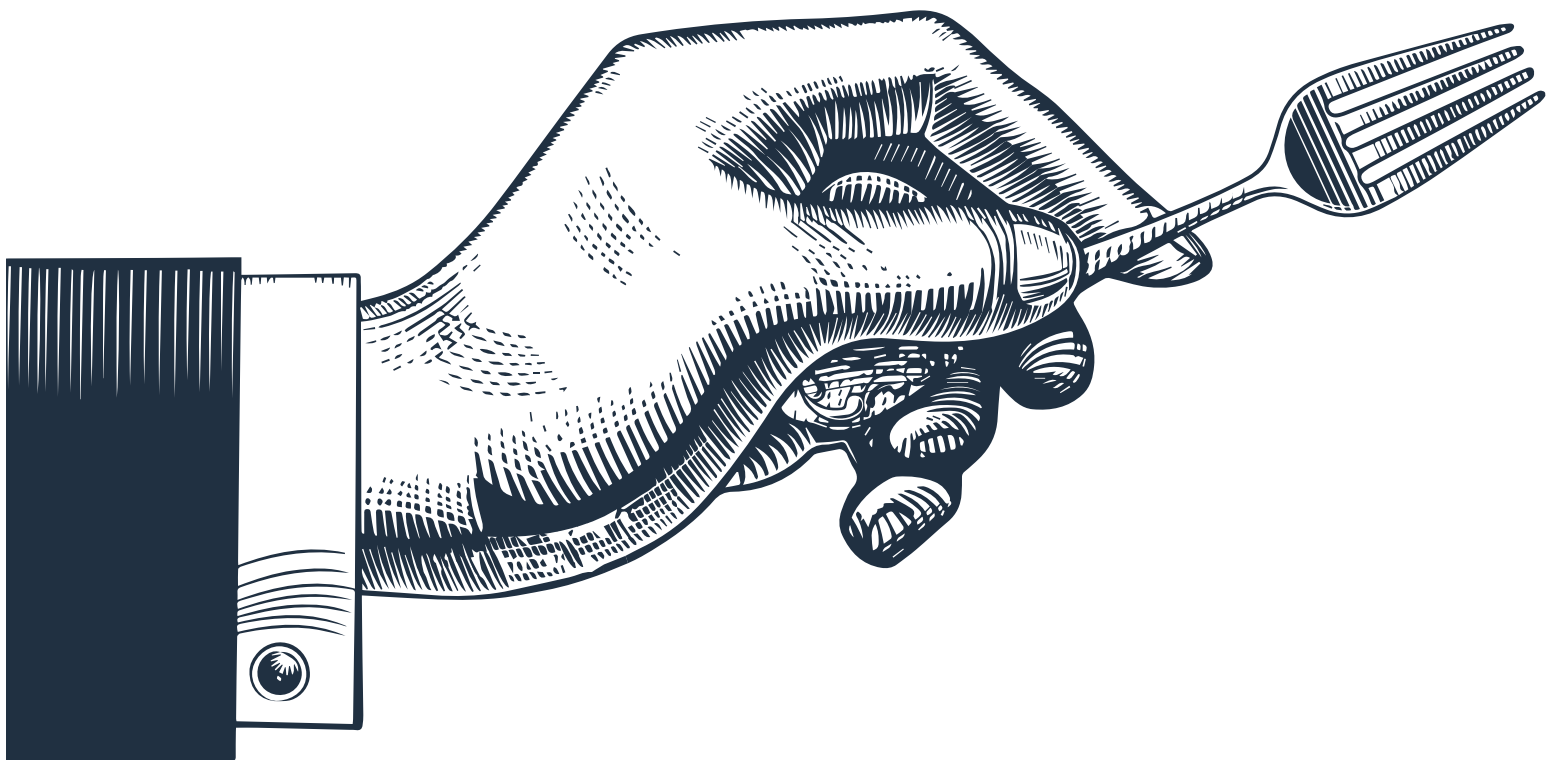
we don't tolerate rudeness, xenophobia, incivility, or any such behavior from individuals who haven't yet learned how to behave in society. This choice, dictated by sheer common sense, aims to safeguard well-behaved customers because we believe an unpleasant neighboring table can turn even the best dinner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



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€

Foie Gras Escalope with Currants and Mole Poblano ¹²

Punt e meszcal 12€ / Whiskynotto 15€ / Papa Doble Daiquiri 15€ / Negroni Modenese 12€

24€

Amberjack Ceviche ^{4 9 11}

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

18€

Marinated and Roasted Salad, Curry Mayonnaise, and Sunflower ^{3 8}

Smoked Margarita 12€ / Yin & Yang 15€ / Bellini 15€ / Negroni Nederlandse 13€

16€

Per gli allergeni chiedi la tabella al personale
I prodotti possono essere surgelati/decongelati

FIRST COURSES

Tajarin with 40 Egg Yolks with White Rabbit Ragout with Gray Carmagnola Rabbit ^{1 3 7 9 12}

Punt e meszcal 12€ / Fiore Sardo 15€ / Messico e Nuvole Scozzesi 18€ / Negroni Girondin 15€

18€

Mancini Spaghetti with Garlic, Oil, Chili, and Clams (lightly spicy) ^{1 4 12 14}

Freschezza Mediterranea 14€ / Martinez 15€ / Cataluña75 15€ / Negroni Madeirense 15€

20€

Half Paccheri Mancini with 'Nduja, Burrata, and
Red Mazzara del Vallo Prawns (lightly spicy) ^{1 2 7 9}

Galizia Umami 14€ / Ma Dov'è lo yogurt 15€ / Hot e Smoked Paloma 20€ / Negroni Siculo 13€

22€

Summer Tomato Soup with Costoluto Cambianese Tomato, Roccaverano
Robiola and Homemade Focaccia ^{1 7 9}

Smoked Margarita 12€ / Fiore Sardo 15€ / Il Marinaio 20€ / Negroni Chiantino 13€

18€

For allergens, ask the staff.
Products may be frozen/thawed.

SECOND COURSES

Melting Piemontese Fassona Tongue, Marinated Radicchio,
and Light Bagnetto Verde ^{1 7 12}

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

20€

BBQ Maremmana cow lombatello, crispy seasonal vegetables, and tzatziki ^{7 9}

Pession Mule 10€ / Whiskynotto 15€ / Gaf President 18€ / Negroni Iberico 14€

24€

GAF's Fish & Chips ^{1 4}

Daiquiri 15€ / Galizia Umami 14€ / Nikka Highball Potenziato 18€ / Negroni Nihonjin 15€

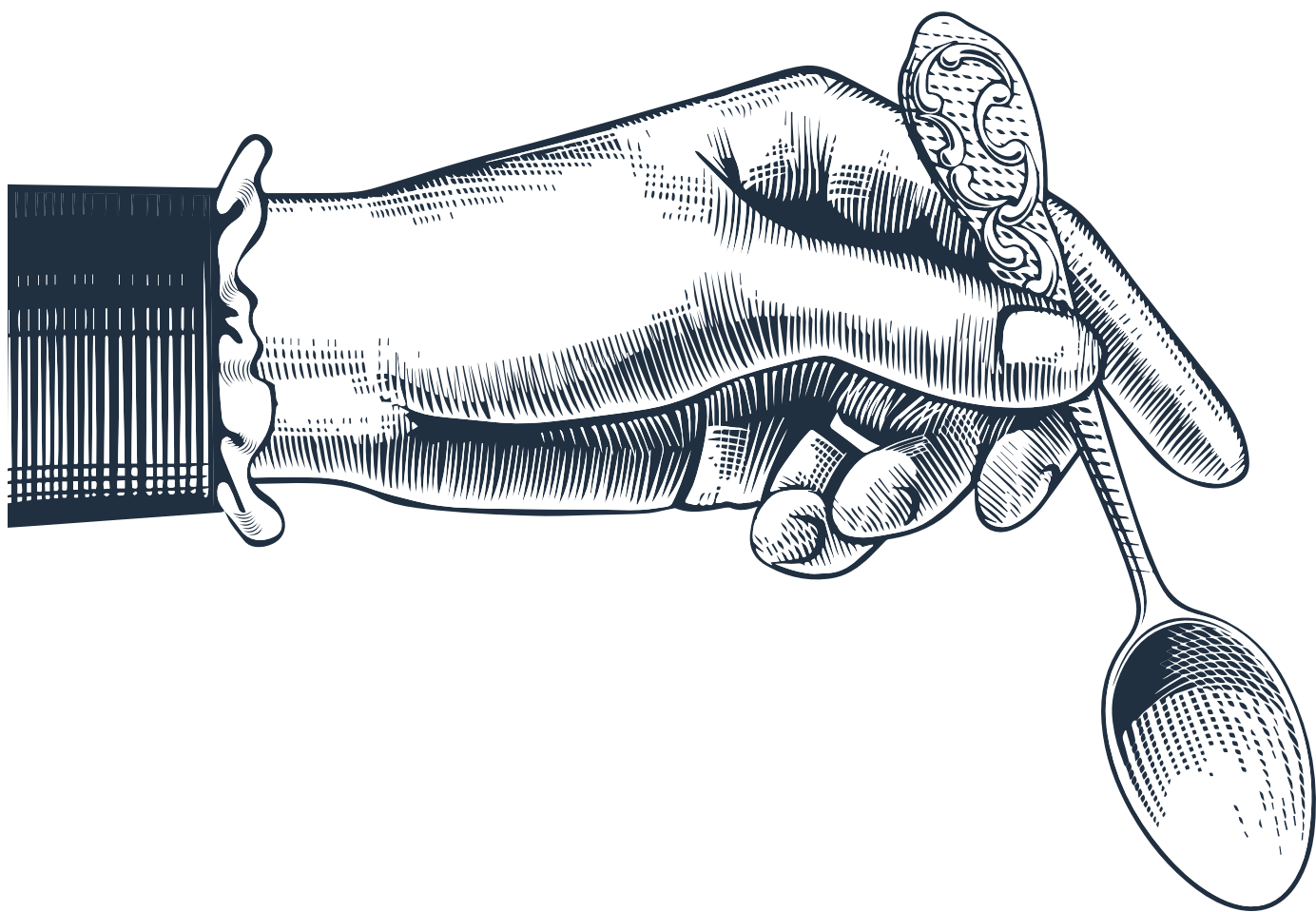
22€

Eggplant à la Royale ^{7 9 12}

Punt e meszcal 12€/ Martinez 15€/ Gaf President 18€/ Negroni Bottomless 15€

20€

For allergens, ask the staff.
Products may be frozen/thawed.



DESSERT

Peaches & Amaretto ^{1 3 7 12}

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

10€

Bunet Brûlée ^{1 3 8 12}

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

8€

Large pastry with Mascarpone and Cherries ^{1 3 7}

Liquore Amuerte 8€ / Liquore alla ciliegia Etna 7€ / N&H New Make Single Malt 10€

12€

White Chocolate, Basil, Green Apple, Candied Celery, and Fennel ^{1 7 9}

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

10€

For allergens, ask the staff.
Products may be frozen/thawed.

Water: €2

Bread and cover charge: €3

Corkage fee: €20

Carving service: €2

GAF

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