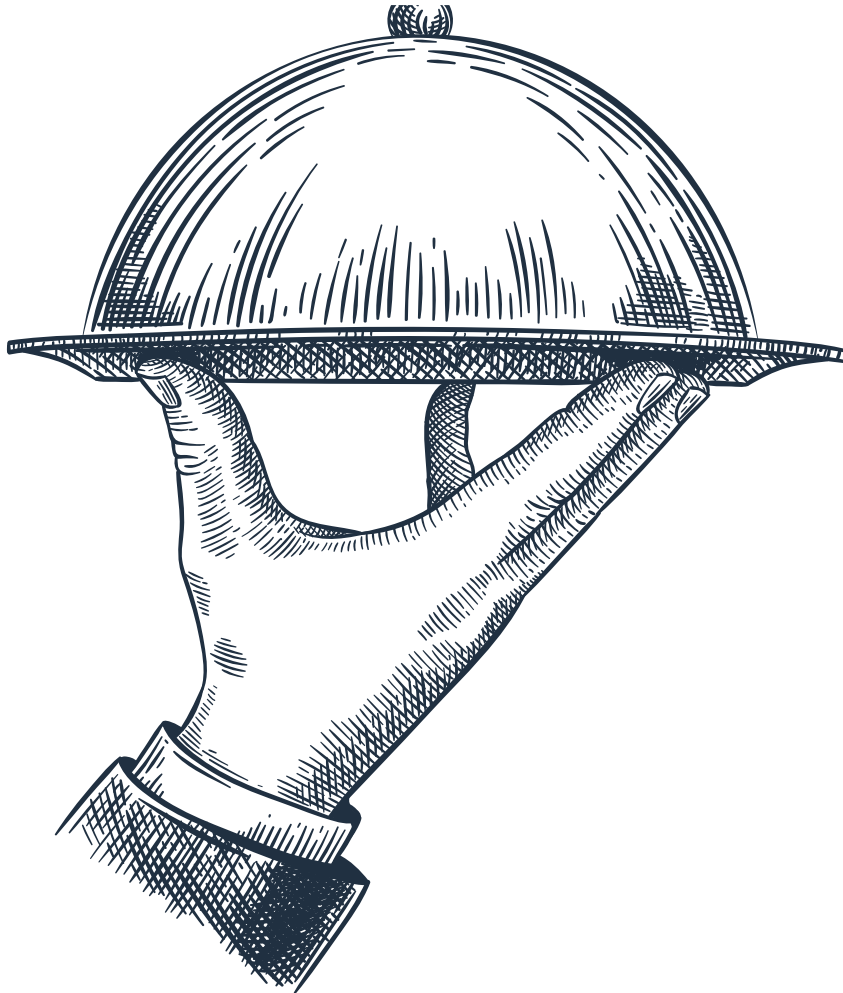
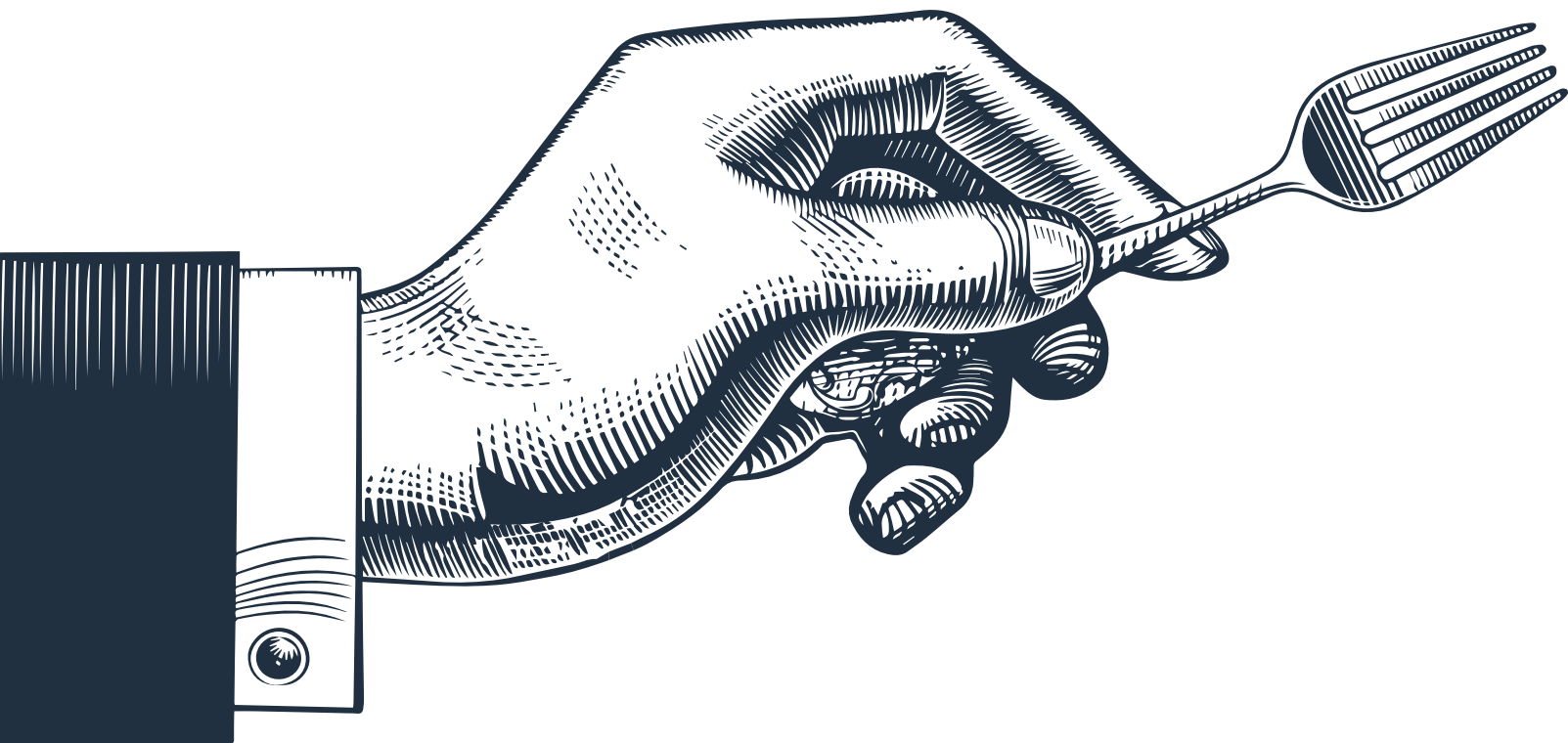


**G.A.F.**  
ETICA NO VEGAN

# SUMMER DINNER MENU





# VADEME CUM

## **AT GAF WE PRACTICE "BISTRONOMY"**

A neologism combining the words bistro, meaning a familiar and informal venue, and gastronomy, meaning fine dining, with the goal of providing high-quality service without the formal heaviness typical of haute cuisine.

## **AT GAF WE OFFER A MOSTLY PIEDMONTESE CUISINE**

Our idea is to highlight our local territory and play with familiar flavors without feeling constrained by tradition at all costs. Alongside classic dishes, which can never be missing but which we always reinterpret in true GAF style, we also offer creations inspired by the wider world and not only by Savoy traditions.

## **NO VEGAN ETHICS**

This does not mean we dislike vegans. It simply means we aim to offer an ethical cuisine without sacrificing anything. Nothing on our menu comes from intensive farming, and we always strive to valorize every part of the animal. Likewise, we do not use out-of-season products. Our ethics are based on careful selection and zero waste: in short, we follow common sense.

## **AT GAF THE CUSTOMER IS NOT ALWAYS RIGHT**

There is no place here for rude people, xenophobes, uncivil individuals, or anyone who has not yet learned how to coexist respectfully with others. This choice, based purely on common sense, is intended to protect our well-mannered guests, because we believe that an unpleasant table neighbor can turn even the best dinner into a nightmare.

## **COCKTAIL PAIRING EXPERIENCE**

At a time when mixology is becoming increasingly popular, we have decided to pair our dishes with beverages that go beyond the classic wine offering. We will, of course, be delighted to recommend the best wines to accompany your meal, but we also want to emphasize how enjoyable it can be to dine while sipping a well-crafted cocktail. Thanks to a wonderful collaboration between our bar and kitchen teams, we have created several tasting pairings specifically designed to enhance our menus.

ENJOY!

*Guido & the staff*

TASTING

# DEMOCRATIC

45€

*(same menu for the entire table)*

VITEL TONNÉ

PICCADILLY TWIST SPAGHETTONE

BBQ HANGER STEAK, CRUNCHY VEGETABLES AND TZATZIKI

THE BIG ONE

Cocktail pairing experience

*3 + 1 cocktails 35€*

TASTING

# SUMMER

65€

*(same menu for the entire table)*

PERUVIAN CEVICHE

INSIDE-OUT SQUID

TAJARIN PASTA, RED MULLET, TENERUMI GREENS AND TROMBETTA ZUCCHINI

MEZZOPACCHERO PASTA WITH OCTOPUS RAGÙ

MILANESE-STYLE CATCH OF THE DAY, BEURRE BLANC, CAPERS AND PATTINSON SQUASH

LEMON, ALMOND, CANDIED GALANGAL AND PINK PEPPER

Cocktail pairing experience

*3 + 1 cocktails 35€*

TASTING

# GOURMAND

65€

*(same menu for the entire table)*

CHEF-K'S BATBOUT

MARINATED AND ROASTED SALAD, SPICED MAYONNAISE AND SUNFLOWER

CARMAGNOLA PAD THAI

GRILLED RACK OF LAMB, HUMMUS, PANELLE AND GRAPE LEAVES

PIGEON, ESCABECHE AND ARMAGNAC

MATCHA TEA, SAFFRON AND HONEYDEW HONEY

Cocktail pairing experience

*3 + 1 cocktails 35€*

# PRICES

## 1 COURSE OF YOUR CHOICE

Appetizer **22€** / First Course **27€** / Main Course **32€**

+ Dessert **12€**

+ Cheese Selection **20€**

## 2 COURSES OF YOUR CHOICE

Appetizer + First Course **38€** / Appetizer + Main Course **43€** / First Course + Main Course **48€**

+ Dessert **10€**

+ Cheese Selection **18€**

## 3 COURSES OF YOUR CHOICE

Appetizer + First Course + Main Course **55€**

+ Dessert **8€**

+ Cheese Selection **15€**

# STARTERS

VITEL TONNÉ 3 4 9 12

CHEF-K'S BATBOUT 1 3 12

Arabic bread stuffed with fried chicken, cumin mayonnaise, pickled onion and arugula

INSIDE-OUT SQUID 4 12 14

A thin sheet of grilled squid concealing a Mediterranean-style red mullet soup

+5€ PERUVIAN CEVICHE 4 9

Traditional Peruvian dish made with marinated raw fish  
(slightly spicy)

MARINATED AND ROASTED SALAD, SPICED MAYONNAISE AND SUNFLOWER 3 7 12  
(slightly spicy)

# FIRST COURSES

CRISPY SAUTÉED RICE, CHICKEN LIVERS, MARINATED EGG YOLK AND BLACK TRUFFLE 3 7 9 12

CARMAGNOLA PAD THAI 1 3 5 6 8 12

Stir-fried fettuccine with grey rabbit ragù, eggs, spices, sprouts, seasonal vegetables and peanuts  
(slightly spicy)

TAJARIN PASTA, RED MULLET, TENERUMI GREENS AND TROMBETTA ZUCCHINI 1 3 4 7 12

MEZZOPACCHERO PASTA WITH OCTOPUS RAGÙ 1 7 9 12 14  
(slightly spicy)

PICCADILLY TWIST SPAGHETTONE 1 12

Christian's interpretation of tomato spaghetti

# MAIN COURSES

BBQ HANGER STEAK, CRUNCHY VEGETABLES AND TZATZIKI 7 9 12

+5€ PIGEON, ESCABECHE AND ARMAGNAC 7 9 12

GRILLED RACK OF LAMB, HUMMUS AND PANELLE 7 9 12 13

MILANESE-STYLE CATCH OF THE DAY, BEURRE BLANC, CAPERS AND PATTINSON SQUASH 1 3 4 7 12

PARMIGIANA ROLL 7

# DESSERT

## THE BIG ONE 137

*Recommended pairing: Santa Teresa 1796 Rum €10*

## BAOBAB PARFAIT, HIBISCUS, APRICOT, LEMON BALM AND ALMOND 137812

*Recommended pairing: Suntory Toki Whisky €12*

## LEMON, ALMOND, CANDIED GALANGAL AND PINK PEPPER 38

*Recommended pairing: Jeanneau VSOP Armagnac €13*

## MATCHA TEA, SAFFRON AND HONEYDEW HONEY 37

*Recommended pairing: Deltetto Bric du Liun Passito €8*

## FIOR DI LATTE, PASSITO PEACHES AND MERINGUE 13712

*Recommended pairing: Courvoisier Cognac €10*

## OUR SELECTION OF CHEESES 7

*Recommended pairing: González Byass Pedro Ximénez €7*




# ALLERGEN LIST

## (REG. 1169/2011)

ALLERGENS ARE INDICATED ON THE MENU BY THEIR CORRESPONDING REFERENCE NUMBER OR CAN BE FOUND IN THE ALLERGENS REGISTER.

OUR PRODUCTS ARE HANDMADE AND PREPARED IN-HOUSE; THEREFORE, IT IS NOT POSSIBLE TO GUARANTEE THE COMPLETE ABSENCE OF TRACES OF ALLERGENS IN THE FINISHED PRODUCTS, EVEN WHEN THEY ARE NOT INCLUDED IN THE RECIPE.

OUR STAFF IS AVAILABLE TO PROVIDE ANY ADDITIONAL INFORMATION.

-  CEREALS CONTAINING GLUTEN (namely wheat, rye, barley, oats, spelt, kamut, or their hybridized strains) and products thereof
-  CRUSTACEANS and products thereof
-  EGGS and products thereof
-  FISH and products thereof, except for fish gelatin or fish glue used as a fining agent in beer and wine
-  PEANUTS and products thereof
-  SOYBEANS and products thereof
-  MILK and products thereof, including lactose
-  TREE NUTS namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts (*Macadamia ternifolia*), and products thereof
-  CELERY and products thereof
-  MUSTARD and products thereof
-  SESAME SEEDS and products thereof
-  SULPHUR DIOXIDE AND SULPHITES at concentrations of more than 10 mg/kg or 10 mg/L, expressed as SO<sub>2</sub>
-  LUPIN and products thereof
-  MOLLUSCS and products thereof

# G.A.F.

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