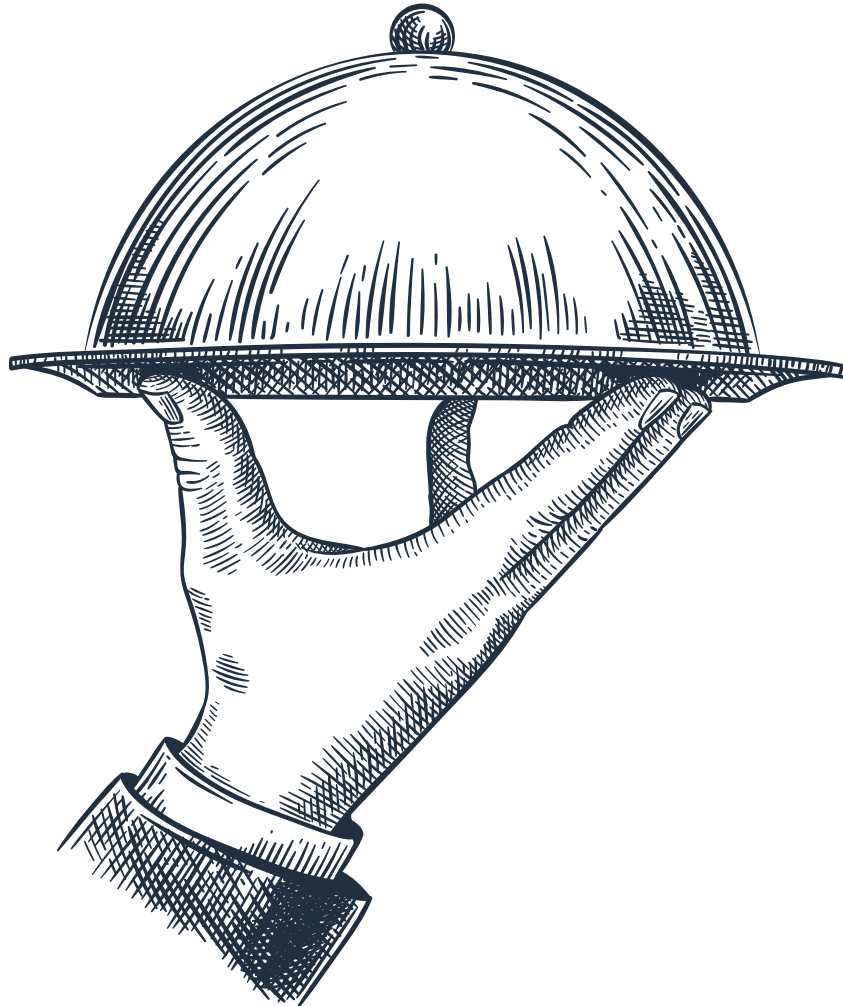
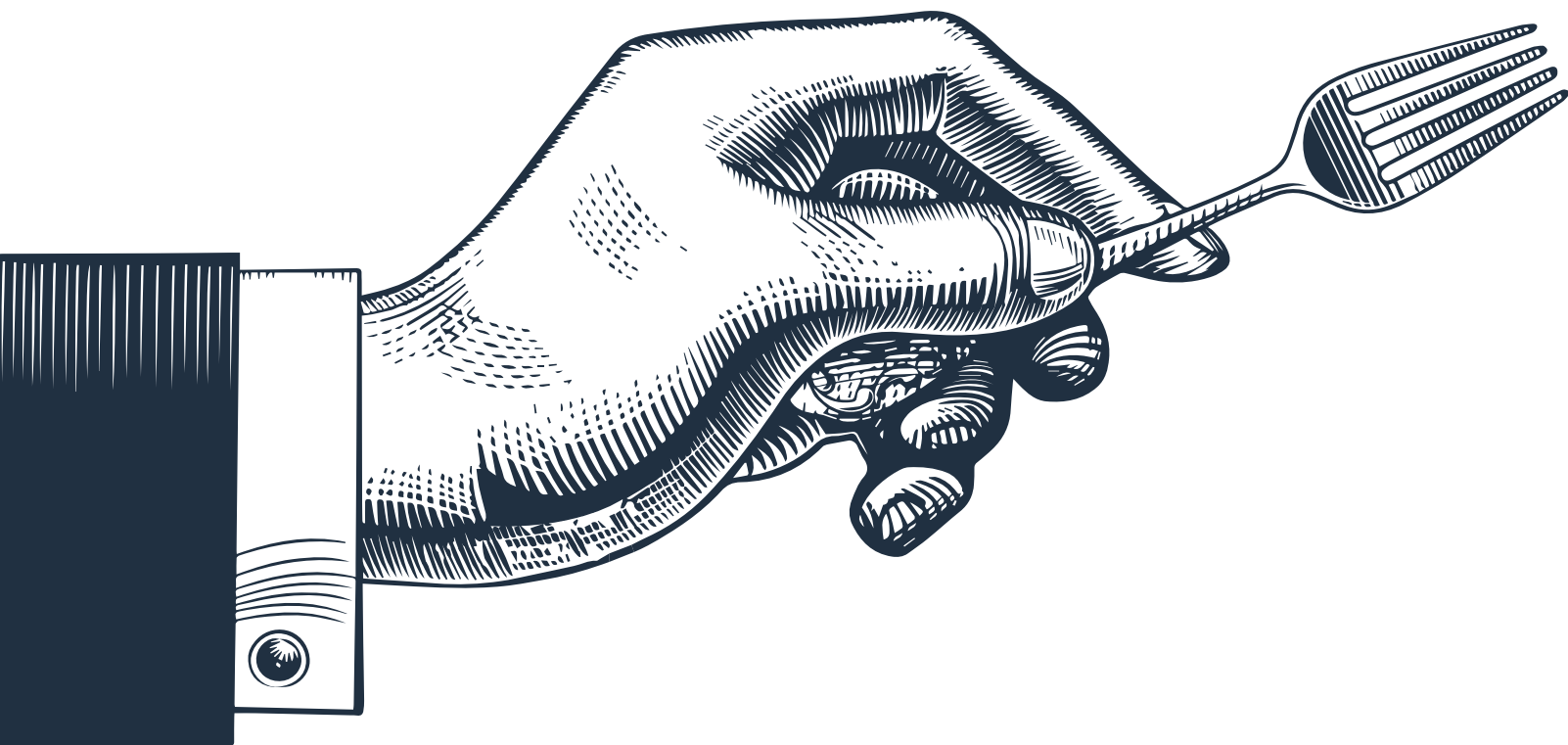




ENGLISH MENU





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

GOURMET

€70 (+ Bao €80)

(same for the entire table)

LANGOUSTINES AND FIGS

PEPPER MUN

DUCK DUCK RISOTTO

40-YOLK TAGLIATELLE, PORCINI MUSHROOMS AND MUSHROOM SOY

GROUPER, PARSNIP, ROCKET AND PUNTARELLE

JERUSALEM ARTICHOKE & WHITE CHOCOLATE

Cocktail pairing

3 + 2 cocktails €40

TASTING

DEMOCRISTIANA

40€

(same for the entire table)

PIEDMONTESE BLACK PIG PORK BAO

POTATO GNOCCHI WITH RAGÙ

PIEDMONTESE FASSONA BEEF CHEEK BRAISED IN SUPER BALADIN BEER WITH DELICA PUMPKIN

TIRAMISÙ

Cocktail pairing

3 + 1 cocktail 35€

TASTING

GOURMAND

€60 (+ Bao €70)

(same for the entire table)

PIEDMONTESE FASSONA BEEF TARTARE, PORCINI MUSHROOMS AND SAVOURY ZABAGLIONE

TRIBE AND SNAILS

CHICORY AND SEIRAS PLIN WITH ABRUZZESE FEGATAZZA RAGÙ

CHARCOAL-GRILLED SHEEP TOMAHAWK WITH SEASONAL VEGETABLE SALAD

CHARCOAL-GRILLED SWEETBREAD, BRÛLÉED CAULIFLOWER AND COFFEE

AMALFI BREST

Cocktail pairing

3 + 2 cocktails €40

PRICES

1 DISH OF YOUR CHOICE

Starter **22€** / First course **27€** / Main course **32€**

+ Dessert **12€**

+ Cheese selection **20€**

2 PIATTI A SCELTA

Starter + First course **38€** / Starter + First course **43€** / First course + Main course **48€**

+ Dessert **10€**

+ Cheese selection **18€**

3 PIATTI A SCELTA

Starter + First course + Main course **55€**

+ Dessert **8€**

+ Cheese selection **15€**

STARTERS

PIEDMONTESE FASSONA BEEF TARTARE, PORCINI MUSHROOMS^{3 7 9 12}
AND SAVOURY ZABAGLIONE

Excellent with white truffle

PIEDMONTESE BLACK PIG PORK BAO^{1 3 7 13}

TRIPLE AND SNAILS^{1 7 12}

+5€ LANGOUSTINES AND FIGS^{2 7 9}

PEPPER MUN^{1 7}

FIRST COURSES

POTATO GNOCCHI WITH RAGÙ ^{1 3 7 9 12}

^{+5€} RISOTTO DUCK DUCK ^{7 9 12}

Excellent with white truffle

CHICORY AND SEIRAS PLIN WITH ABRUZZESE FEGATAZZA RAGÙ ^{1 3 7 13}

SPAGHETTONI WITH CLAMS, AGLIONE GARLIC AND CHILLI ^{1 7 12 14}

40-YOLK TAGLIATELLE, PORCINI MUSHROOMS
AND MUSHROOM SOY ^{1 3 6 7 12}

Excellent with white truffle

MAIN COURSES

PIEDMONTESE FASSONA BEEF CHEEK BRAISED IN SUPER BALADIN BEER WITH
DELICA PUMPKIN ^{1 7 9 12}

CHARCOAL-GRILLED SHEEP TOMAHAWK WITH SEASONAL
VEGETABLE SALAD ^{7 9 12}

CHARCOAL-GRILLED SWEETBREAD, BRÛLÉED
CAULIFLOWER AND COFFEE ^{7 9 12}

^{+5€} GROUPER, PARSNIP, ROCKET AND PUNTARELLE ^{4 7 12}

Poached eggs, potatoes and hazelnuts ^{1 3 5 7 8}
Excellent with white truffle

DESSERT

FIORDILATTE, MELIGA CORNMEAL BISCUIT AND ZABAGLIONE ^{1 3 7 12}

Excellent with white truffle

Suggested pairing Deltetto Bric di Liun Passito *8€*

FIGS, UMEBOSHI AND HAZELNUTS ^{3 5 7 8 12}

Suggested pairing Whisky Hibiki *20€*

AMALFI BREST ^{1 3 5 7 8}

Suggested pairing Barolo Chinato Sordo *8€*

TIRAMISÙ ^{3 7 12}

Suggested pairing Rum Autentico Nativo overproof *10€*

JERUSALEM ARTICHOKE & WHITE CHOCOLATE ^{1 3 7 12}

Excellent with white truffle

Suggested pairing Tequila Patron El Alto *30€*

OUR CHEESE SELECTION ⁷

Suggested pairing Vermouth 9 di Dante Paradiso *8€*

ALLERGEN LIST

(REG. 1169/2011)

ALLERGENS ARE INDICATED ON THE MENU WITH REFERENCE NUMBERS OR IN THE ALLERGEN REGISTER. OUR PREPARATIONS ARE ARTISANAL, THEREFORE WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGEN TRACES, EVEN WHEN NOT LISTED IN THE RECIPE. STAFF IS AVAILABLE FOR FURTHER INFORMATION.

- 1  CEREALS CONTAINING GLUTEN (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybridised strains) and products thereof
- 2  CRUSTACEANS and products thereof
- 3  EGGS and products thereof
- 4  FISH and products thereof, except for fish gelatin or isinglass used as a clarifying agent in beer and wine
- 5  PEANUTS and products thereof
- 6  SOYBEANS and products thereof
- 7  MILK and products thereof, including lactose
- 8  NUTS, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*), and products thereof
- 9  CELERY and products thereof
- 10  MUSTARD and products thereof
- 11  SESAME SEEDS and products thereof
- 12  SULPHUR DIOXIDE AND SULPHITES at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂
- 13  LUPIN and products thereof
- 14  MOLLUSCS and products thereof

GAF

Follow us on Instagram to
discover all the latest news

