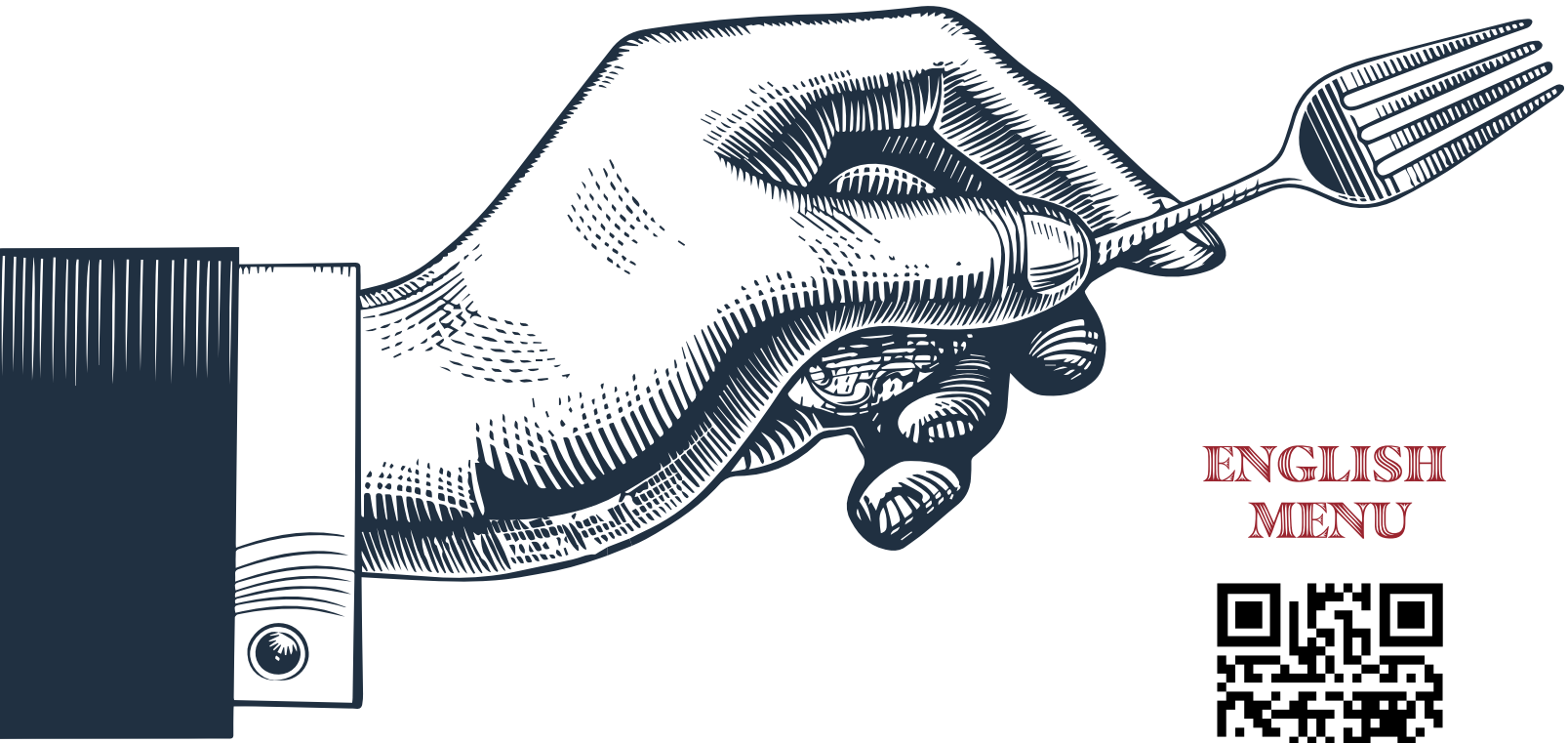
G.A.F.

ETICA NO VEGAN

MENU





ENGLISH MENU

OUR APPROACH

AT G.A.F. WE DO BISTRONOMY

Bistronomy blends the warmth and informality of a neighbourhood bistro with the cooking of a fine restaurant. It brings you excellent food and service without the formality of fine dining.

AT G.A.F. OUR COOKING IS MOSTLY PIEDMONTESE

We celebrate our region and play with familiar flavours, without feeling bound to tradition at all costs. Alongside the classics, which we always rework in our own G.A.F. style, you'll find dishes inspired by places far beyond the old lands of Savoy.

ETHICAL, NON-VEGAN

We have nothing against vegans. We simply aim to cook ethically without ruling anything out. We use no intensively farmed ingredients, make the most of offal and other lesser-used cuts, and cook with produce in season. We choose our ingredients carefully and aim for zero waste. To us, it's common sense.

AT G.A.F. THE CUSTOMER ISN'T ALWAYS RIGHT

There's no room here for rude guests, xenophobes, boors or anyone else who hasn't learnt how to behave around others. It's common sense. We look out for considerate guests because an unpleasant neighbour at the next table can turn even the best dinner into a nightmare.

COCKTAIL PAIRINGS

As mixology gains ground, we've decided to pair our dishes with drinks beyond the usual wine list. We'll gladly recommend wines to go with your meal, and we also think a good cocktail can be a lovely thing to sip over dinner. Our bar and kitchen have worked together to create several pairings that bring out the best in each menu.

ENJOY!

Guido and the whole team

TASTING MENU

DEMOCRISTIANA

40€
(+ Can Caud 50€)

(for the whole table)

"LE CAMILLE" EGG WITH PALET, HUNCHBACK CARDOON, CELERIAC AND BLACK KALE

40-EGG-YOLK TAJARIN WITH CARRÙ FATTENED OX RAGÙ

PIEDMONTESE FASSONA BEEF CHEEK BRAISED IN BARBERA WITH MASHED POTATOES

FIORDILATTE, ZABAGLIONE AND CORNMEAL BISCUIT

COCKTAIL PAIRING 3 + 1 cocktails 35€

TASTING MENU

TRIFULA

60€
(+ Jumping J. Rice 70€)

(for the whole table)

ROSSINI-STYLE PIEDMONTESE FASSONA BEEF TARTARE

"LE CAMILLE" EGG WITH PALET, HUNCHBACK CARDOON, CELERIAC AND BLACK KALE

CAPON PLIN RAVIOLI IN CAPON AND SAFFRON BROTH

"POR PORRI"

GUINEA FOWL KIEV WITH RED PIGNOLETTO POLENTA AND TURNIP GREENS

PALET PANNA COTTA

COCKTAIL PAIRING 3 + 3 cocktails 40€

TASTING MENU

CONTRADIZIONE

70€
(+ Can Caud 80€)

(for the whole table)

"CAPUNEST"

BBQ EEL, SOY, HORSERADISH MILK AND CRISP SALAD

ANDEAN CRUSTACEAN SOUP

"JUMPING J. RICE"

VENISON, WHISKY AND CIGAR

MARTIN SEC PEAR IN WINE, MASCARPONE, LIME AND CITRUS CRUMBLE

COCKTAIL PAIRING 4.5 cocktails 45€

MENU PRICES

CHOOSE 1 COURSE

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

+ Dessert **12**€

CHOOSE 2 COURSES

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

+ Dessert **10**€

CHOOSE 3 COURSES

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

+ Dessert **8**€

STARTERS

"CAPUNEST" 6 11 12

Savoy cabbage roll filled with preserved Carmagnola grey rabbit and teriyaki sauce

ROSSINI-STYLE PIEDMONTESE FASSONA BEEF TARTARE 9 12

(excellent with white truffle)

"CAN CAUD" 1 3 7 12

Local-style hot dog with cotechino, Piedmontese sweet-and-sour cabbage, mustard mayo and shallot confit

+€5 BBQ EEL, SOY, HORSERADISH MILK AND CRISP SALAD 4 6 7 13 / 1 7

"LE CAMILLE" EGG WITH PALET, HUNCHBACK CARDOON, CELERIAC AND BLACK KALE 1 3 7 9

(excellent with white truffle)

See the allergen list at the end of the menu.
All products may have been frozen and thawed.

Water €3, bread and cover charge €4, Lombino coffee €3
Corkage €20, cake-cutting fee €2

PASTA AND MORE

40-EGG-YOLK TAJARIN WITH CARRÙ FATTENED OX RAGÙ [1 3 7 9 12]

CAPON PLIN RAVIOLI IN CAPON AND SAFFRON BROTH [1 3 7]

(excellent with white truffle)

"JUMPING J. RICE" [7 12]

Crisp pan-fried rice, bone marrow, brown stock and Mornay sauce

(excellent with white truffle)

+€5 ANDEAN CRUSTACEAN SOUP [2 3 7]

Mildly spicy

GNOCCHI IN MELTED CHEESE SAUCE [1 3 7]

(excellent with white truffle)

See the allergen list at the end of the menu.
All products may have been frozen and thawed.

Water €3, bread and cover charge €4, Lombino coffee €3
Corkage €20, cake-cutting fee €2

MAIN COURSES

PIEDMONTESE FASSONA BEEF CHEEK BRAISED IN BARBERA PASSITO
MADE FROM OVERRIPE GRAPES, WITH MASHED POTATOES [7 12]

+€5 VENISON, WHISKY AND CIGAR [3 7 12]
(excellent with white truffle)

GUINEA FOWL KIEV WITH RED PIGNOLETTO POLENTA [1 3 7]
AND TURNIP GREENS
(excellent with white truffle)

CATCH OF THE DAY, GARLIC, OIL, CHILLI AND JERUSALEM ARTICHOKE [4 7 12]

"POR PORRI" [1 7 12]
Cervere leeks in their purest form
(excellent with white truffle)

See the allergen list at the end of the menu.
All products may have been frozen and thawed.

Water €3, bread and cover charge €4, Lombino coffee €3
Corkage €20, cake-cutting fee €2

DESSERT

MONT BLANC [7 12]

Suggested pairing Kensei Whisky 13€

PALET PANNA COTTA [1 7 12]

(excellent with white truffle)

Suggested pairing Grand Armagnac Jeanneau VSOP 13€

SMOKED CHOCOLATE, MANDARIN AND GRATED COCONUT [3 7]

Suggested pairing Rum Planteray Fiji 2019 14€

MARTIN SEC PEAR IN WINE, MASCARPONE, LIME AND CITRUS CRUMBLE [7 12]

Suggested pairing Vermouth 1961 17€

FIORDILATTE, ZABAGLIONE AND CORNMEAL BISCUIT [1 3 7 12]

(excellent with white truffle)

Suggested pairing Passito Deltetto Bric di Liun 7€

See the allergen list at the end of the menu.
All products may have been frozen and thawed.

Water €3, bread and cover charge €4, Lombino coffee €3
Corkage €20, cake-cutting fee €2

ALLERGEN LIST
(REG. 1169/2011)

ALLERGENS ARE IDENTIFIED BY THEIR REFERENCE NUMBERS ON THE MENU OR IN THE ALLERGEN REGISTER.

WE PREPARE OUR FOOD BY HAND IN-HOUSE. WE CANNOT GUARANTEE THAT FINISHED PRODUCTS ARE FREE FROM TRACES OF ALLERGENS, EVEN WHEN THEY ARE ABSENT FROM THE RECIPE.
PLEASE ASK OUR STAFF FOR MORE INFORMATION.

1  CEREALS CONTAINING GLUTEN (wheat, rye, barley, oats, spelt, kamut or their hybrid strains) and products thereof

2  CRUSTACEANS and products thereof

3  EGGS and products thereof

4  FISH and products thereof, except fish gelatine or isinglass used as a fining agent in beer and wine

5  PEANUTS and products thereof

6  SOYBEANS and products thereof

7  MILK and products thereof, including lactose

8  TREE NUTS, including almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecans (Carya illinoinensis (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 above 10 mg/kg or 10 mg/l, expressed as SO2.

13  LUPIN and products thereof

14  MOLLUSCS and products thereof

G.A.F.

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