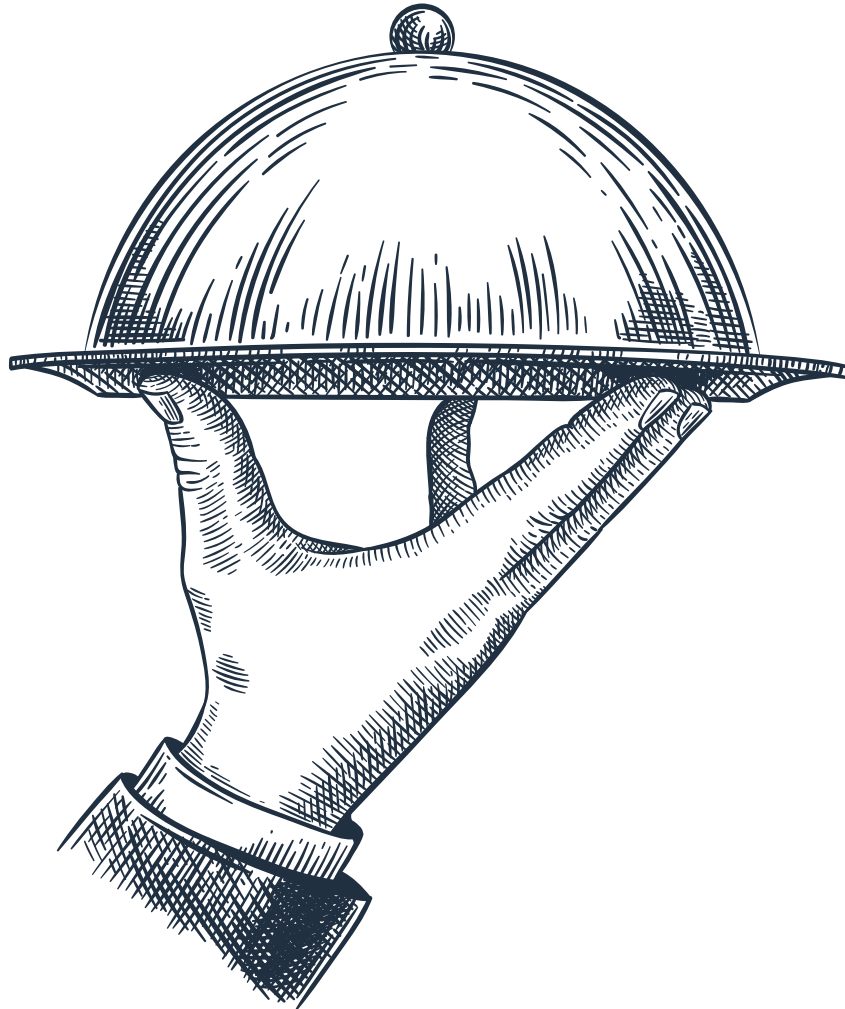


GAF

ETICA NO VEGAN

MIENÚ



VADMECUM

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 MENUS

The same for the entire table is mandatory
(individual variations are allowed, where possible, in case of allergies / intolerances / special dietary requirements).

However, the Cocktail Pairing menus can be ordered individually.



TASTING MENU

DEMOCRISTIANA 40€

Anna Potatoes, Crème Fraîche, and Fine Black Truffle

40-Yolk Tajarin with GAF Ragù (slightly spicy)

Fassona Beef, its Sides, and Tarragon Butter

GAF Tiramisù

COCKTAIL PAIRING MENUS

3 + 1 BASE cocktail 35€ / 3 + 1 PLUS cocktail 45€ / 3 + 1 Negroni WT 40€

TASTING MENU

VEGETARIAN (NON-VEGAN) 40€

Anna Potatoes, Crème Fraîche, and Fine Black Truffle

Porcini Mushroom Risotto with homemade Mushroom Soy

Eggplant à la Royale

Milk, Hay, and Figs

COCKTAIL PAIRING MENUS

3 + 1 BASE cocktail 35€ / 3 + 1 PLUS cocktail 45€ / 3 + 1 Negroni WT 40€

TASTING MENU

BAROTTA 50€

Christian's Vitello Tonnato

Guinea Fowl Plin

Small Piedmontese Mixed Fry

Apple, Barbera, and Cinnamon

COCKTAIL PAIRING MENUS

3 + 1 BASE cocktail 35€ / 3 + 1 PLUS cocktail 45€ / 3 + 1 Negroni WT 40€

TASTING MENU

CONTRADICTION 60€

Guinea Fowl Dum-Plin

Octopus Causa

PORK-BAO

Porcini Mushroom Risotto with homemade Mushroom Soy Sauce (1/2 portion)

Blue Lobster, Smoked Potato, 'Nduja, and Seirass (we use the smaller ones)

Chocolate and Eggplant Éclair

COCKTAIL PAIRING MENUS

4 + 1 BASE cocktail 45€ / 4 + 1 PLUS cocktail 60€ / 3 + 1 Negroni WT 45€

PRICING

1 DISH FROM OUR MENU

Starter **20€** / First Course **25€** / Main Course **30€**

+ Dessert **10€**

2 DISHES FROM OUR MENU

Starter + First Course **35€** / Starter + Main Course **40€** / First Course + Main Course **45€**

+ Dessert **8€**

3 DISHES FROM OUR MENU

Starter + First Course + Main Course **55€**

+ Dessert **5€**

COCKTAIL PAIRING

Tell us your preferences, and we'll choose the best pairings for the dishes you've selected.

1 COCKTAIL

BASE 14€ / PLUS 18€ / Negroni WT 14€

2 COCKTAILS

BASE 24€ / PLUS 32€ / Negroni WT 24€

3 COCKTAILS

BASE 30€ / PLUS 40€ / Negroni WT 30€

STARTERS

PORK-BAO ^{13 12}

Pession mule 10€ / Tutto sodato 10€ / Mary Pickford 15€ / Negroni Chiantino 13€

Christian's Vitello Tonnato ^{4 9}

Punt e Meszcal 12€ / Adonis 15€ / GAF President 18€ / Negroni Girondin 15€

Octopus Causa ¹⁴

*Freschezza Mediterranea 14€ / Piccante Colada 14€ / Smoked Next Level 20€ /
Negroni Iberico 14€*

Anna Potatoes, Crème Fraîche, and Fine Black Truffle ⁷

Smoked Margarita 12€ / Tuxedo 15€ / È sempre l'ora del the 16€ / Negroni Modenese 12€

Fried Porcini Mushrooms with Béarnaise Sauce (subject to availability) ^{13 7}

Zenzerino 12€/ Galizia umami 14€/ Pornstar Martini 15€/ Negroni Madeirense 15€

FIRST COURSES

40-Yolk Tajarin with GAF Ragù (slightly spicy) ^{1 3 7 9}

Salviamo il mondo 12€ / Smoked Boulevardier 15€ / Sottobanco 20€ /

Negroni Bottomless 15€

Guinea Fowl Plin ^{1 3 7 9}

Rosso di sera 10€ / Galizia umami 14€ / L'elegante 16€ / Negroni Siculo 13€

Mancini Spaghetti with Garlic, Oil, Chili, Parsley, and Clams ^{1 7 12 14}

T Ca-pisco 12€ / Galizia umami 14€ / Sex on the Beach 15€ /

Negroni Madeirense 15€

Porcini Mushroom Risotto with homemade Mushroom Soy Sauce ^{6 7 12}

Smoked Margarita 12€ / il Grezzo 16€ / GAF President 18€ /

Negroni Nihonjin 15€

SECOND COURSES

Small Piedmontese Mixed Fry ^{1 3 4}

Li vuoi quei Kiwi 10€ / Hanky Panky 15€ / Sottobanco 20€ / Negroni Nederlandse 13€

Venison with Its Sides and Tarragon Butter

(can also be ordered with Piedmontese Fassona Beef) ^{7 9 12}

Rosso di sera 10€ / Tuxedo 15€ / GAF President 18€ / Negroni Transilvano 12€

Blue Lobster, Smoked Potato, 'Nduja, and Seirass ^{2 7 9 12}

Zenzerino 12€ / Smoked Boulevardier 15€ / Smoked Next Level 20€ /

Negroni Iberico 14€

Eggplant À la Royale ^{7 9 12}

Punt e Meszcal 12€ / Riso Patate e... Mule 16€ / Che Vino è? 20€ / Negroni Barolese 14€

DESSERT

GAF Tiramisù ^{1 3 7 12}

Giocondo 7€ / Rum Nation Meticho 12€ / Rum Temperature 20€

Chocolate and Eggplant Éclair ^{1 3 7 8}

*Pedro Ximenez Nectar Gonzales Byass 6€ / Mezcal the Lost Explorer Espadin 12€ /
New Fashioned 14€*

Milk, Hay and Figs ⁷

*Vermouth 9 di Dante Paradiso 7€ / Gentlemate Bonaventura Maschio 10€ /
Rum Botran rare blend vintage French wine cask 15€*

Apple, Barbera, and Cinnamon ^{9 12}

*Vermouth La Copa Gonzales Byass 7€ / whisky Wilson and Morgan Linkwood 15yo Oloroso 13€ /
SHAPE 20€*

Water: €2

Bread and cover charge: €3

Lombino Coffee: €3

Corkage fee: €20

Carving service: €2

G.A.F.

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