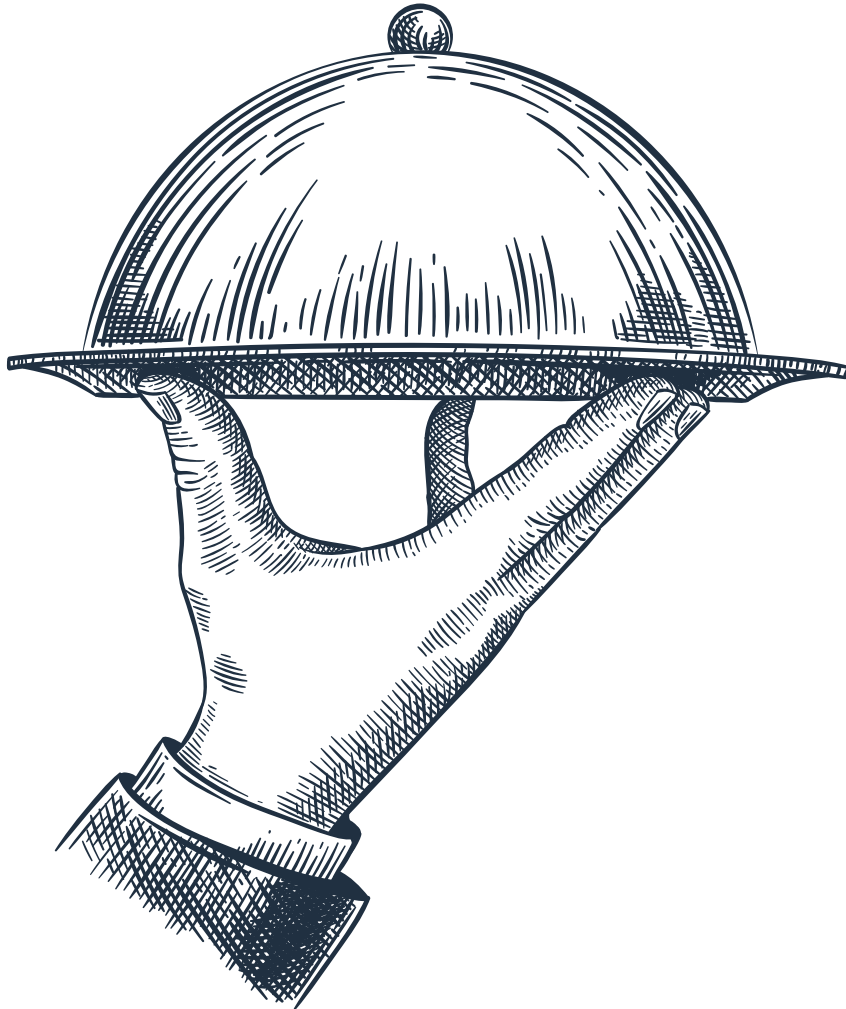


# G.A.F.

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€

T Ipogeo

40-Yolk Tajarin with GAF Ragù

Braised Piedmontese Fassona Cheek in Barbera Superiore  
with Mashed Potatoes

T Fiordilatte, Zabaione, and Meliga Biscuits

COCKTAIL PAIRING MENUS

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

TASTING MENU  
**TRIFULA** 55€ + Tartufo

T Filet Tonnè

T Ipogeo

T Risotto with Bone Marrow à la Nino Bergese

T Poached Egg, Cardoon, Celeriac, and Black Cabbage

T Palet Panna Cotta

COCKTAIL PAIRING MENUS

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

T excellent paired with WHITE TRUFFLE

TASTING MENU

**BAROTTA** 45€

PØP Trout

T Bivosissimi Mountain Potato Gnocchi

T Piedmontese Fassona, Hazelnuts, Swiss Chard, and Buttered Potatoes

Mont Blanc

COCKTAIL PAIRING MENUS

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

TASTING MENU

**CONTRADIZIONE** 65€

Guinea Fowl Dumplin

Capunest of Grey Rabbit

Cusco - Barolo - Oaxaca

Sopa de Poisson

Monkfish, Lard from Muncalè, and Fiolaro Broccoli

Smoked Chocolate, Mandarin, and Grated Coconut

COCKTAIL PAIRING MENUS

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

T excellent paired with WHITE TRUFFLE

# 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

Capunest of Grey Rabbit <sup>6 11 12</sup>

T Filet Tonnè <sup>4 9</sup>

Cusco - Barolo - Oaxaca <sup>1 5 7 8 12</sup>

(Purple Corn Tacos, Braised Beef in Barolo Wine, Mole Poblano, and Mascarpone)

POP Trout <sup>4 12</sup>

T Ipogeo <sup>7 12</sup>

(a vegetarian dish dedicated to the works of painter Enrico Tealdi)

T excellent paired with WHITE TRUFFLE

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

# FIRST COURSES

40-Yolk Tajarin with GAF Ragù <sup>1 3 7 9</sup>  
(slightly spicy)

Plin of Guinea Fowl <sup>1 3 7 9</sup>

T Risotto with Bone Marrow à la Nino Bergese <sup>7</sup>

Sopa de Poisson <sup>2 4 12 14</sup>  
(slightly spicy)

T Bamosissimi Mountain Potato Gnocchi <sup>1 3 7</sup>

T excellent paired with WHITE TRUFFLE

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



# SECOND COURSES

Braised Piedmontese Fassona Cheek in Barbera Superiore  
with Mashed Potatoes <sup>7 12</sup>

T Piedmontese Fassona, Hazelnuts,  
Swiss Chard, and Buttered Potatoes <sup>7</sup>

BBQ Eel, Milk, Horseradish, and Crispy Salad <sup>4 6 7 12</sup>

Monkfish, Lard, and Fiolaro Broccoli <sup>4 7</sup>

T Poached Egg, Cardoon, Celeriac  
and Black Cabbage <sup>1 3 7</sup>

T excellent paired with WHITE TRUFFLE

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

# DESSERT

Smoked Chocolate, Mandarin, and Grated Coconut <sup>1 3 7</sup>

T Palet Panna Cotta <sup>7 12</sup>

T Carrot, Marsala Wine, and Zabaione <sup>3 7 12</sup>

Montebianco <sup>7 12</sup>

T Fiordilatte, Zabaione, and Meliga Biscuits <sup>1 3 7 12</sup>

T excellent paired with WHITE TRUFFLE

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

Water: €2

Bread and cover charge: €3

Lombino Coffee: €3

Corkage fee: €20

Carving service: €2

# G.A.F.

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Products may be frozen/thawed.