

Our philosophy

Welcome to La Camendra.

To give our guests

an insight to our kitchen

we propose two types of menus,

like this we guarantee

to give you this season's

freshest products.



Starters

Uovo di bosco

Egg 64° cardoncello mousse of parmesan cheese and black truffle ^(3,7)

A tutta zucca

Pumpkin in various textures ^(3, 7, 8, 4)

Doctor Octopus

Octopus, beetroot and potato ⁽⁴⁾

Terra e mare

Veal tongue, shrimps, salsa verde and sauce ^(2, 8, 9)

First Course

La pasta di una volta

Contemporary pasta with beans, hazelnut oil and shrimps ^(1, 2, 3, 8, 9)

Agnese

Lasagna 2.0 ^(1, 3, 7, 9)

Parmisan

Bottoni with parmesan, tomato and basil ^(1, 3, 7)

The Hunchback of Nizza M.to

Creamy thistle soup,
Roccaverano DOP and chestnuts ^(7, 8)

Main Course

Il fuori sede

Cod CBT and contemporary caponata ^(4, 5, 7, 8, 9)

La regina

Sirloin steak with its sauce and
various mushroom textures ^(9, 12)

Quasi Marengo

Chicken thigh, shrimps, cardoncello, tomato and cognac ^(1, 2, 3)

BBQ

Spareribs with barbecue sauce,
purple cabbage and black cabbage chips ^(1, 9, 12)

Freehand menù

3 courses € 60,00 pp

5 courses € 75,00 pp

Menù 6 courses flambè,

with a glass of Alta Langa € 120,00 pp

Traditional menu

4 courses € 65,00 pp

Tris Piemonte ^(1, 4, 7)
(tartare, pepper, cod)



Dark plin ^(1, 7, 9, 12)



Cheek, celeriac and its stock ^(7, 11)



Local chocolate pudding cake ^(1, 7)



We inform our esteemed customers to
communicate any food allergies or intolerances
to our dining room staff. Some fresh products
could undergo temperature remediation to
ensure quality and safety.

Covered cost € 5,00 pp

(included amuse bouche, bread, breadsticks, butter and pre-dessert)