



# *Chez Bastianin*

B O U C H E R I E R E S T A U R A N T

*Third Generation*

**Chez Bastianin** is first and foremost a family story.

It all began in the heart of the **Pesio Valley**, at the foot of the majestic **Marguareis**, in the **Italian Maritime Alps**.

In the 1950s, my grandfather, **Sebastiano "Bastianin" Gastaldi**, built a mountain refuge. A simple, welcoming place where hunters and travellers could find rest and conviviality after long journeys.

My father **Lorenzo** grew up among these peaks, to the rhythm of the seasons and the work of the land, before becoming a butcher and passing on this love of good produce and craftsmanship.

As for me, inspired by our roots and enriched by my own path, I bring together today these two passions: butchery and cuisine.

**Chez Bastianin**, we tell our story through every dish, every cut chosen with care, every flavour shared. A place where tradition and sincere pleasure meet around the table.

At Chez Bastianin, we invite you to discover what we love, without compromise: our products and our producers are the reflection of our passion.

*Treat yourself, at Bastianin.*

# Choose your language

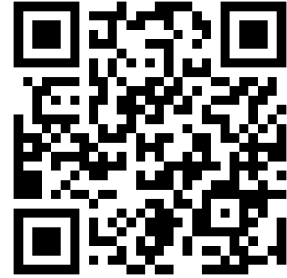
Scan the QR code to view the menu in your preferred language.



**Français**



**Italiano**



**English**



**Deutsch**



**Nederlands**

# Rib Steak Menu

*Bastianin Selection*

**Starter of your choice + shared rib of beef + dessert**

**€65 per person (minimum 2 people)**

## **Starter**

24-month-aged Parma Ham

*or*

Knife-cut Battuta

*(Young beef, hand-cut with a knife, extra virgin olive oil, Maldon salt flakes, served with salad)*

## **Rib of Beef**

Rib of beef — Bastianin Selection (approx. 1 kg),  
served with homemade fries or green salad

## **Dessert**

Desserts of your choice:

Gianduja chocolate and almond panna cotta

Chocolate-hazelnut mousse, homemade whipped cream

Tiramisu

**Menu strictly non-modifiable, drinks not included. Additional items requested will be billed separately.**

# Boards

*To share... or not*

*For 2 people*

## **Fine Charcuterie — Bettella Farm**

**€48.00**

White culaccia ham, culatello (heart of raw ham), traditional speck, herb-cured lardo.

## **Bastianin Selection**

**€32.00**

24-month Parma Ham, Mortadella, Wild Boar Head Cheese and Felino Salami

## **Italian Cheeses**

**€22.00**

Cave-aged Pecorino Toscano IGP, Taleggio, spoonable Gorgonzola, truffle honey

## **Bastianin Cheese Selection**

**€22.00**

Chestnut-leaf aged cheese from cow and sheep milk; 36-month reserve Parmigiano Reggiano; Giusti "Speciale Legni" balsamic vinegar

## **Cheese and Summer Truffle Focaccia**

**€24.00**

Crispy Roman focaccia topped with stracchino (creamy cow's milk cheese) and summer truffle

# Starters

## **Cecina & Balsamic**

**€24.00**

Cecina de León PGI (aged beef charcuterie), baby artichokes in oil, 12-year-aged Giusti balsamic vinegar, Taggiasca extra virgin olive oil

## **Foie Gras**

**€16.00**

Semi-cooked duck foie gras with Sauternes, Maldon salt and sour cherry chutney.

## **Vitello Tonnato**

**€19.00**

Slow-cooked slice of young beef roast, Tonnato sauce (typical of Piedmont) and salad

## **Porchetta & Smoked Scamorza**

**€18.00**

Carpaccio of mountain porchetta roasted in the Josper with julienne of scamorza (smoked cheese)

## **Parma & Gorgonzola**

**€17.00**

24-month-aged Parma Ham and Gorgonzola

## **Burrata and Tomatoes**

**€16.00**

Burrata from Puglia, served with cherry tomatoes from Bastianin's garden, extra virgin olive oil, Maldon sea salt and homemade basil pesto

# Raw Meat

*Our selection of raw young beef from breeds: Piedmontese (Italy), Charolais, Limousin (France).  
Subject to availability. Prepared to order.*

## **Butcher's Tartare**

**€24.00**

Young beef, seasoned with extra virgin olive oil, capers, red onion, Worcestershire sauce, Dijon mustard, served with salad & homemade fries

## **Battuta all'Albese**

**€19.00**

Young beef, knife-cut, extra virgin olive oil, Maldon salt flakes, served with salad

## **Carpaccio**

**€19.00**

Young beef of the day, sliced to order, Parmesan shavings, served with salad

# Pasta

## **Tagliolino alla Bolognese**

**€19.00**

Fresh egg pasta, beef Bolognese and 24-month Parmesan

## **Borage Ravioli — White Bolognese**

**€24.00**

Herb ravioli with veal Bolognese, crème fraîche and pecorino

## **Ravioli "al Plin" with Truffle**

**€29.00**

Small Piedmontese ravioli stuffed with truffle and cheese, Parmigiano cream and black truffle shavings.

# The Carnivores

<b>Black Angus Bavette — Australia</b>	<b>€39.00</b>
Served with one side of your choice	
<b>Tagliata with Gorgonzola</b>	<b>€32.00</b>
Beef steak with gorgonzola sauce and homemade fries	
<b>L-Bone (sirloin on the bone)</b>	<b>€49.00</b>
Approx. 500/600g, aged, Bastianin selection, chimichurri sauce, side of your choice	
<b>Bastianin Selection Fillet</b>	<b>€54.00</b>
Approx. 300g, peppercorn sauce and homemade fries	

## Sides

Fries or Green Salad or Mashed Potatoes	€5.00
Spinach with butter and Parmesan	€8.00
Summer truffle mashed potatoes	€12.00
<i>Seasonal vegetables subject to availability from our garden</i>	

## Sauces

Chimichurri or Peppercorn or Gorgonzola	€4.00
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# Today's Suggestions

<b>Polpette della Nonna</b>	<b>€20.00</b>
Fried beef meatballs served with gorgonzola sauce	
<b>Marrow Bone and Tartare</b>	<b>€26.00</b>
Beef marrow bones, cooked in the Josper charcoal oven, served with a knife-cut tartare of young Piedmontese beef and Provençal herbs.	
<b>Black Angus Striploin</b>	<b>€42.00</b>
Australian Black Angus, approx. 350g, served with fries and a sauce of your choice.	
<b>Beef Fillet, Foie Gras Escalope, Truffle Jus</b>	<b>€65.00</b>
Subject to availability, grilled in the Josper, served with a side of your choice. Approx. 300g.	
<b>Japanese A5 Wagyu Sirloin</b>	<b>€96.00</b>
Kagoshima Prefecture (Japan), BMS 10, approx. 300g, grilled in the Josper, served with balsamic-glazed red onion confit and a side of your choice.	

# Beef Cuts

## Marbling Scale

<b>1-2</b>	<b>3-4</b>	<b>5-6</b>	<b>7-8</b>	<b>9-12</b>
<i>Lean</i>	<i>Light</i>	<i>Balanced</i>	<i>Melt-in-mouth</i>	<i>Exceptional</i>

*BMS (marbling): an indicator of intramuscular fat quality.*

<b>Breed / Brand</b>	<b>Origin</b>	<b>Feed</b>	<b>Marbling</b>	<b>Price/Kg</b>
Aubrac	France	grass, hay and natural forage	BMS 3	€139
Montbéliard	France	grass, hay, cereal supplements	BMS 3	€125
Limousin	France	grass with cereal finish	BMS 3	€139
Rubia Gallega	Spain	100% grass	BMS 3	€155
Simmental	Germany/Austria	mixed (grass + cereals)	BMS 3/4	€125
Black Pearl	Poland	long grain feed	BMS 4	€139
Black Angus	USA	grain feed 150-200 days	BMS 4/5	€180
Wagyu Santa Rosalia	Spain	long grain feed, controlled program	BMS 5/6	€185
Wagyu Tomahawk	Australia	long grain feed (300+ days)	BMS 5	€199

<b>Breed / Brand</b>	<b>Origin</b>	<b>Feed</b>	<b>Aging</b>	<b>Price/Kg</b>
Angus	Iberian	grass, cereal finish	90+ days	€160
Baltic Black	Poland	long grain feed	60+ days	€145
Swami	Denmark	long controlled grain feed	120+ days	€165

# Desserts

€9.00

Tiramisù (the original)

Gianduja chocolate and almond panna cotta

Chocolate-hazelnut mousse with whipped cream

## French Toast

€12.00

With fior di latte ice cream and salted butter caramel, with crunchy topping

## Italian Ice Cream and Sorbets

€14.00

**La Piemontese** — Piedmontese hazelnut ice cream, gianduja chocolate, crushed hazelnuts and homemade whipped cream

**La Fior di Latte** — Fior di latte ice cream with morello cherries and homemade whipped cream

**Sorbet d'Italie** — Creamy Sorrento lemon sorbet and creamy Ciaculli mandarin sorbet

## Alcoholic Pairings

€17.00

**Affogato** — Fior di latte ice cream, espresso coffee, Amaretto and homemade whipped cream

**Colonel** — Lemon sorbet & Vodka

**Mandarine Cubaine** — Mandarin sorbet & Rum