



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.

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), arugula leaves and pickled red onion.

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, confit egg yolk and fried capers. Served with salad and homemade fries.

Battuta all'Albese

€19.00

Young beef, knife-cut, extra virgin olive oil, Maldon salt flakes, served with pickled red onion and young salad shoots

Carpaccio

€19.00

Young beef of the day, sliced to order, 36-month-aged 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

Black Angus Bavette — Australia

€39.00

Served with one side of your choice

Tagliata with Gorgonzola

€32.00

Beef steak with gorgonzola sauce and homemade fries

L-Bone (sirloin on the bone)

€49.00

Approx. 500g, aged, Bastianin selection, chimichurri sauce, side of your choice

Sides

Fries or Green Salad or Mashed Potatoes

€5.00

Spinach with butter and Parmesan

€8.00

Summer truffle mashed potatoes

€12.00

Seasonal vegetables subject to availability from our garden

Sauces

Chimichurri or Peppercorn or Gorgonzola

€4.00

Today's Suggestions

Polpette della Nonna

€16.00

Golden beef meatballs served with gorgonzola sauce

Marrow Bone and Tartare

€26.00

Beef marrow bones, cooked in the Jospier charcoal oven, served with a knife-cut tartare of young Piedmontese beef and Provençal herbs.

Black Angus Striploin

€42.00

Australian Black Angus, approx. 350g, served with fries and a sauce of your choice.

Beef Fillet, Foie Gras Escalope, Truffle Jus

€65.00

Subject to availability, grilled in the Jospier, served with a side of your choice. Approx. 300g.

Japanese A5 Wagyu Sirloin

€96.00

Kagoshima Prefecture (Japan), BMS 10, approx. 300g, grilled in the Jospier, served with balsamic-glazed red onion confit and a side of your choice.

Beef Cuts

Marbling Scale

1-2	3-4	5-6	7-8	9-12
<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.

Breed / Brand	Origin	Feed	Marbling	Price/Kg
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

Breed / Brand	Origin	Feed	Aging	Price/Kg
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

Bluefin Tuna

Ikejime

"Bluefin tuna processed using the traditional Japanese Ikejime method."

Tartare

€32.00

Cut from the heart of the Akami loin, shallot, chives, sweet red pepper, basil oil and smoked Maldon salt.

Tataki

€49.00

Chutoro tataki, seared in thyme and oregano oil, toasted hazelnuts and pistachios, crisp fennel and orange salad.

Akami Heart Steak

€49.00

Served blue, Taggiasca extra virgin olive oil, Maldon salt and sauce vierge.

Akami Heart Steak

€49.00

Served blue, citrus and ginger lacquer, Corsican tuna emulsion.

Exceptional product, available in limited quantities subject to delivery.

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