

Sensory Experiences



**Breakfast is the most important moment of the day.
It is a new beginning, a new hope. It is energy and vitality. It makes your day.**

Suggested time: 8:00 a.m. / 10:30 a.m.

Duration: about 30 minutes

SAVORY

Three small sandwiches with your choice of:

S. Daniele cured ham or cooked ham or turkey or wholemeal bread loaf with *Roccoverano Robiola* in purity or with Cantabrian anchovies and butter or *coccodè* hard-boiled egg.

€ 10,00

VEGAN

Drinks: Coffee, American coffee, cappuccino, *marocchino*, barley coffee, plant milk (rice or oat), fruit juice or glass of wine.

Accompanied by: Rusks with fruit jam, bread cake, vegan biscuits.

€ 5,00

INGREDIENTS

Aco coffee: blend of fine Arabica beans with a hint of caramel and sweet fruits, fresh whole milk, soya milk, 100% natural *Giuso* extra jam, artisan loaf of bread, wholemeal flour, brewer's yeast, honey and raisins, *Giuso* candied orange peels, whole *Vipiteno* yogurt, *Rocca Maya Cioc* chocolate 22-24% gluten-free with natural thickener, *Cortemilia* "Tonda gentile" hazelnuts, Cantabrian anchovies, *S. Daniele* or *Parma* cured ham.

SMALL

Drinks: Coffee, American coffee, cappuccino, *marocchino*, barley coffee, milk, coffee and milk.

Accompanied by: Sweet cake or wood-fired biscuit or *focaccia*.

€ 5,00

MEDIUM

Drinks: Coffee, American coffee, cappuccino, *marocchino*, barley coffee, milk, coffee and milk.

Accompanied by: Sweet cake or biscuit baked in a wood-fired oven or *focaccia* and toasted five-grain bread with craft jam or fruit preserves and butter or *Roccoverano*.

€ 8,00

LARGE

Drinks: Coffee, American coffee, cappuccino, *marocchino*, barley coffee, milk, coffee and milk.

Accompanied by: Toasted five-grain bread with craft jam or fruit preserves and butter or *Roccoverano*, natural yogurt with "Tonda gentile" hazelnuts, walnuts, raisins and cereals.

Cakes and bakery specialties tasting.

€ 12,00

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OLFACTORY TASTING

What does a memory evoke most in us? The scent of our home, the warmth of a fireplace on winter nights with scents of resins and woods, a hot summer... nights of smells of dancing and running along the seashore, the scent of talcum powder after a bath and of flowers blooming in spring tickle the senses... Emotions open the drawer of our memory, faces emerge in our mind: grandparents, friends, teachers and school desks, holidays, tears, breakups ... it is good for the heart to remember, it is good for the spirit to close the eyes and go back with the mind... to find the scent of life.

Details: approach path designed to enable the understanding of Artistic Perfumery along with a small training and tasting of perfumes in typical goblets.

Directed by the Maître Parfumeur.

Followed by the choice of suitable fragrances and the preparation of the Semples.

Dictionary

Maître Parfumeur:

A person who is gifted with an above-average olfactory memory, translates fragrances into inspirations, sensations and emotions, capable of involving his public into the special and exclusive world of Artistic Perfumery.

Nose able to create fragrances.

Semples:

Small bottles prepared by the Maître Parfumeur, containing samples of fragrances that the customer will take with him.

€ 45,00

Suggested time: 10:30 a.m. -11:30 a.m. / 5:30 p.m. - 6:30 p.m.

Duration: about 60 minutes



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THE "ROCCAVERANOS"

Camelot wants to pay homage with this experience to an excellence of the territory: *Roccaverano Robiola PDO*.

It is a unique soft cheese made from raw whole goat's milk, whose flavour varies from delicate to strong depending on the ripening process.

Details: Four portions *Roccaverano* of different ripening accompanied by four glasses of wine in absolute harmony with the texture of the dough and, wherever appropriate, completed by jam.

Ingredients:

Fresh Robiola 4-10 days of ripening;

Robiola up to 10 days of ripening;

Cheese obtained from raw whole goat's milk, in purity

€ 20,00

Suggested time: 11:00 a.m. / 12:00 p.m.

Duration: about 30 minutes

MR. TOAST

The perfect piece of toast is serious business! Its origins are ancient: the word *toast* comes from the Latin *toastum*. The ancient Romans used to toast some bread and accompany it with wine in order to tone down its acidity. The custom carried on through the Middle Ages and some time later, in 1500, Alexandre Dumas wrote about it. With the introduction of the toaster (1919) it became a modern tradition.

Details: two sandwiches of your choice

Mr. Classic Toast (sandwich loaf, cooked ham, *Fontina* cheese)

Mr. Stuffed Toast (sandwich loaf, ham, fontina cheese, Olivier salad or sweet and sour peppers)

Mr. Cured ham Toast (sandwich loaf, cured ham, sweet and sour peppers)

€ 12,00

Suggested time: 12:00 p.m. / 2:30 p.m.

Duration: about 30 minutes

Ingredients:

Artisan sandwich loaf, *Fontina* cheese, *Olivier* salad, *San Daniele* cured ham, sweet and sour peppers, high quality cooked ham.



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TEA TIME

According to Chinese legend, it was in 2737 B.C. that Emperor Shen Nung, also known as "The Divine Healer", an expert in botany, discovered tea by chance while sitting under a plant, drinking boiling water, and a leaf from the plant fell into his cup.

The emperor is said to have tried the tea and liked its taste so much that he ordered its cultivation throughout China. This is how the story of tea began according to the world's greatest drinkers.

Details: A selection of assorted fresh light sandwiches, ginger cookie, shortbread cookie, scone, pancake, cream puffs, tea.

Ingredients:

Fine selection of leaf teas (white, red, black and fermented)

Shortbread: typical Scottish butter biscuit

Eggless gingerbread

Scone: soft round loaf with a neutral flavour

Home-made jam

Butter

€ 20,00

Suggested time: 4:00 p.m. / 6:00 p.m.

Duration: about 30-60 minutes

APERITIFS

The aperitif is popular all over the world, but never before has it found its natural setting and multiple facets as in Piedmont. Camelot offers a small selection of wines with plenty of local history, accompanied by canapés and savoury pastries so that everyone can "stop time" to treat themselves alone or in company.

Details: Wines -> *Acqui Brut Rosé, Bollicine, Bollicine* made by classic method, still white wines, *Barbera acciaio, Barbera superiore, Nebbiolo, Dolcetto, Albarossa, Grignolino, Pinot Nero.*

Cocktails -> *Spritz with Acqui Rosé, Chinotto Spritz, Negroni, Americano.* Soft drinks -> *Crodino*, flavoured waters, virgin fruit cocktail.

Price:

Class with canapés of the day and Coccodè egg € 10,00

Single glass € 5,00

Suggested time: 6:00 p.m. / 10:00 p.m.

Duration: about 30-40 minutes



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