

MOUNTAIN CUISINE

Mountain cuisine in the heart of the mountains.

We cook what surrounds us and what culturally has always been part of this valley.

Cooking is not a fashion. Cooking is not an art. Cooking is not a passion.

Cooking is a need of the soul.












Living and sharing with those who farm, grow and produce our raw materials is the first exigency of this need.

Bringing their products in the kitchen and transforming them into food is then only a natural consequence.



And picking up herbs in the mountains that surrounds us, that's our pleasure.

Enjoy your meal!

STARTERS

Venison tartare, egg yolk, sweet and sour onion and polenta chips	20
	
Rabbit roll, mustard ice crema, avocado, apple and ginger	18
	
Arctic char, Jerusalem artichokes, salad, citrus fruits gel	18
	
Egg cooked at 63°, fondue, vegetable tartare	16
 	
Herbs Tartrà, mushrooms cream, hay foam	14
 	
Barbabeleu	14
 	
Farinata, sautéed vegetables, vinegar carrot	14
 	

FIRST COURSES


Egg tagliolini with duck flavoured butter, peated whisky	20
Risotto with beetroot, fondue, quail	20
	
Bread gnocchi with game sauce	18
Ravioli stuffed with braised beef, pumpkin cream, grape must	18
Tortelloni stuffed with smoked eel, tomato sauce	18
Semolina pasta, mushrooms, black garlic	16
	
Soup of the day	14


Bread, pasta and dessert are homemade

♦ For a better conservation and for the maintenance of the organoleptic qualities of some food, ingredients could be subjected to a reduction in temperature and subsequently frozen

•Product purchased frozen

The production lines are not separated and despite the attention of the staff the preparations may contain traces of allergens or contamination
For any information on substances and allergens, it is possible to consult the specific documentation that will be provided, on request, by the staff on duty
Water 3,00 € - Service 3,00 €







Gluten free 

Lactose free 





Vegetarian 

Vegan 

MAIN COURSES

Sirloin from “La Granda”, its sauce, sautéed spinach 	30
Duck breast, Porto liqueur sauce, braised chicory, potatoes 	30
Roasted rabbit, spiced apples, celeriac, chips	26
Fillet of trout from “Valdigne”, cream of carrot, wild herbs 	24
Vegetarian Tartiflette	20
Our roots  	20
Vegan breaded steak, vegetables puree 	18

TRADITIONAL DISHES

Fondue of goat Toma from “L’Arolla”, boiled sausage, potatoes, pickles and brioche bread	18
Charcuterie from Aosta Valley	15
Lard d’Arnad, honey and chestnuts 	12
Crepes stuffed with ham and Fontina cheese	16
Seupa à la Valpellingentse	14
Polenta “Concia” with Fontina cheese or with leeks cream and porcini mushrooms  	14 / 16
♦Valdostana steak with potatoes	23
Selection of local cheese with homemade mustards 	15


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KIDS MENU


Ham	8
Prosciutto crudo  	12
Fontina and Parmesan cheeses  	6
Pasta with tomato sauce or meat sauce 	10
Rice with Parmesan  	10
Grilled steak with potatoes  	14
♦Chicken breast  	14


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