

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, sweet and sour strawberry flavoured onion, croutons, spicy red wine 	22
Fried trout and cod with vegetables chips 	19
Creamy parmesan, asparaguses, marinated egg and balsamic vinegar reduction  	18
Chestnuts flavoured corn polenta with morels mushrooms   	18

FIRST COURSES


Potatoes gnocchi with venison sauce	19
Raviolis stuffed with Good-King-Henry and homemade cheese 	18
Homemade Tagliatelle with wild boar sauce, satureja and Stick's goat Toma cheese	17
Risotto with colours and perfumes of our garden  	18


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

Deer medallion, pear cooked in wine, Jerusalem artichokes 	32
Sturgeon, hollandaise sauce and pickled vegetables 	28
Rabbit roulade, thyme sauce, carrots 	26
Mountain Piadina  	20
The “ Fermentini”   	15

TRADITIONAL DISHES

Fondue of Stick’s goat Toma, boiled sausage, potatoes and brioche bread	18
Charcuterie from Aosta Valley	17
Selection of local and Savoy cheese with homemade mustards  	16
Crepes stuffed with Fontina cheese and “barbecued” Bosses ham	18
Seupa à la Valpellingentse	16
Polenta Concia with butter and Fontina cheese  	14
Valdostana steak con Fontina chesee and “barbecued” Bosses ham and potatoes	24


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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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GLUTTONOUS SINS

Strawberry, raspberry vinegar, creamy ivory chocolate 12
Creamy white chocolate, raspberry vinegar jelly, licorice crumble
and chocolate popping candy



Banana and parsley 12
Banana and parsley ice cream, lemon jellyl, fennel brown bread crumble, chantilly

Amaretto, Giandua chocolate and bitter caramel 12
Amaretto cooked cream, cocoa beans, bitter caramel and Giandua chocolate ice cream



Hazelnut and herbs of our garden 12
Hazelnut praline, herbs sponge cake, hay flavoured chantilly, chamomile cooked cream,
hazelnut ice cream


Ice creams and sorbets


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