

## **MOUNTAIN CUISINE**

Mountain cuisine is because we are in the mountains.

We cook what surrounds us and what culturally always passed through this valley.

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

Cooking is a need of the spirit.

To live and to share with those who farm, grow and produce our raw materials is a first symptom of this need.

Bringing their products to the kitchen and transforming them into food becomes then a natural consequence.

Picking up herbs in the mountains that surrounds us that is a pleasure.

Enjoy your meal!

## **STARTERS**

- ♦ Char served raw, apple juice, lovage oil and salted lemon meringue € 16,00  

- ♦ Salt carrot tartare, hazelnut pesto sauce and mousse of Fontina cheese € 15,00  

- ♦ Puff pastry millefeuille, liver paté, cherries and puffed capers € 16,00
- ♦ Jambon de Bosses and goat cheese Berliner doughnut € 14,00
- ♦ Chopping board of cold cuts from Aosta Valley € 12,00  


## **FIRST COURSES**

- ♦ Spaghetti with garlic, oil and chilli peppers, mussel and creamy bread € 16,00  

- ♦ Gnocchi stuffed with porcini, their consommé and black summer truffle € 20,00  

- ♦ Rice, beetroot and Bleu d’Aoste cheese € 16,00  

- ♦ Glazed cappellacci stuffed with young goat from La Thuile with creamy and crunchy corn € 16,00
- ♦ Polenta “Concia” with Fontina cheese and butter € 12,00  


The bread, pasta and desserts are produced by us

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

\*product purchased frozen

Water 3,00 € - Service 3,00 €

## MAIN COURSES

- ♦ Sirloin of beef from “Azienda Agricola La Granda”, porcini cream, shallots glazed with passito wine and pommes dauphine € 28,00
  
- ♦ Saddle of venison hunted in Aosta Valley, beet millefeuille, rhubarb, blueberry and rose € 28,00  

  
- ♦ Hymn to tomato € 18,00  
 
  
- ♦ Belly of suckling pig, reduction of beer and honey, smoked aubergine, cream of sweet garlic and burnt tomato € 24,00  

  
- ♦ Selection of local cheeses € 12,00  
 
  
- ♦ Valdostana Steak € 19,00

The bread, pasta and desserts are produced by us

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

\*product purchased frozen

Water 3,00 € - Service 3,00 €

## DESSERTS

- ♦ Crunchy puffed rice with white chocolate and hazelnuts, caramel toffee, peanuts and porcini ice cream € 10,00  
 
- ♦ Tribute to Georges Braque: Yogurt and almond parfait, coconut granita, rocket salad cream and mango ice cream € 10,00  
 
- ♦ Banana, coffee and carob € 10,00  

- ♦ White chocolate mousse, vermouth flavoured pineapple soup and cardamom ice cream € 10,00  
 

## ICE CREAMS

- ♦ Trio of ice creams € 8,00  
 

## SORBETS

- ♦ Trio of sorbets € 8,00  
  

The bread, pasta and desserts are produced by us

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

\*product purchased frozen

Water 3,00 € - Service 3,00 €

Gluten free 

Lactose free 

Vegetarian 

Vegan 