

## **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

Cappuccino of potatoes and •porcini mushrooms with black truffle croissant 	€ 20,00
Egg cooked at 62°C, •peas and vanilla cream, mashed potatoes “alla Piemontese” and flavored bread  	€ 18,00
Potato stuffed with onion soup, sour cream, truffle and smoked ricotta cheese  	€ 18,00
Grilled scallops, corn and popcorn 	€ 22,00
Plate with charcuterie from Aosta Valley  	€ 14,00

## FIRST COURSES

♦ Three roasted ravioli, glazed with their sauce 	€ 20,00
Risotto Carnaroli, deer stew, Petit Rouge reduced and herbs powder 	€ 20,00
Spaghetti, garlic, olive oil and pepper, with dried tomatoes and mussels  	€ 22,00
♦ Gnocchi stuffed with •porcini mushrooms, their consommé and black truffle 	€ 22,00
Polenta Concia with Fontina cheese and butter  	€ 14,00

The bread, pasta and desserts are home made

♦ 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

Water 3,00 € - Service 3,00 €

Gluten free 

Lactose free 

Vegetarian 

Vegan 

## MAIN COURSES

♦Beef cheek cooked for 24 hours, fennel salt, potatoes cream and truffle 	€ 26,00
Sirloin of beef signed “La Granda”, celery root and Piedmont hazelnuts	€ 30,00
♦Loin of local wild boar, braised cabbage and raw daikon 	€ 28,00
♦Amberjack in low temperature oil, vegetables aspic and bread of the fisherman  	€ 30,00
Selection of local cheeses  	€ 14,00
Valdostana steak with ham and fontina cheese	€ 25,00

## DESSERTS

Parfait with Panettone, Marsala eggnog, citrus fruits salad and their sorbet 	€ 10,00
Tarte Tatin with ice cream 	€ 10,00
Bread and chocolate 	€ 10,00
♦ Trio of ice creams  	€ 8,00
♦ Trio of sorbets   	€ 8,00

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## KIDS MENU

Cooked ham	€ 8,00
Raw ham	€ 12,00
 	
Fontina and Parmesan cheeses	€ 6,00
 	
Pasta with tomato sauce or meat sauce	€ 10,00
	
Rice with Parmesan	€ 10,00
 	
Grilled steak with potatoes	€ 14,00
 	
Valdostana steak with ham and fontina cheese	€ 15,00
Polenta Concia with Fontina cheese and butter	€ 10,00
 	
Chicken breast	€ 14,00
 	

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