

## **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

Platter of typical charcuterie from Aosta Valley	14
 	
Crispy polenta, ♦creamed cod	16
	
Venison♦ tartare, red fruits, balsamic vinegar sauce	18
 	
Beef♦ tongue with three sauces	14
Marinated trout♦ from Valdigne and soft herbs cream	16
	
Fondue of Champchevrette, vegetables, chips, croutons	16
	
Parmigiana of zucchini and tofu	14
  	

## FIRST COURSES

Risotto, chanterelles♦, mountain pasture Toma, lovage from our garden	20
 	
Cocoa Tagliolini, wild boar hunted in Aosta Valley	18
Trenette pasta, green bean pesto, tomato reduction, “super” gomashio	16
 	
Plin raviolis♦ stuffed with beef glazed with their sauce and mountain herbs	18
Potato gnocchi♦ stuffed with porcini mushrooms and black summer truffle	20
	
Soup of the day	
Polenta Concia with Fontina cheese and butter	14
 	

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  
The production lines are not separated and despite the attention of the staff the preparations  
may contain traces of allergens or contamination  
Water 3,00 € - Service 3,00 €

Gluten free 

Lactose free 

Vegetarian 

Vegan 

## MAIN COURSES

Rabbit♦, mashed carrots, spinach , glazed onions	26
 	
Grilled sirloin from “La Granda, its sauce, crunchy vegetables	28
	
Sturgeon♦, Hollandaise sauce with fresh herbs, marinated vegetables	24
	
Tasting of local cheeses, homemade mustards	14
 	
Barberie duck♦ breast cooked at low temperature, red fruit coulis, roasted celeriac	24
	
Roots from our garden	18
  	
Valdostana♦ steak, potatoes “Paysage à manger”	23

## DESSERTS

Summer Mont Blanc, marron glacé, lavender, apricots	12
 	
Tarte Tatin, vanilla ice cream♦	12
	
Blackberries in alcohol, herbs, lemon	12
 	
Hazelnut, hay, chamomile	12
	
♦Trio of sorbets	10
  	
♦Trio of ice creams	10
	

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# KIDS MENU

Cooked ham	8
Raw ham	12
 	
Fontina and Parmesan cheeses	6
 	
Pasta with tomato sauce or meat sauce	10
	
Rice with Parmesan	10
 	
Grilled steak with potatoes	14
 	
Small polenta Concia with Fontina cheese and butter	10
 	
Chicken breast	14
 	

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