

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!

Siberian caviar (30gr), Blinis and its garnishes for two people € 60,00



STARTERS

•Porcini and potato cappuccino with truffle croissant € 20,00



Egg, roots and caviar € 21,00



Lightly smoked Morgex trout with hay pannacotta, glazed shallots,
and cream of black cabbage € 18,00



Livers in puff pastry, red fruit jelly, ice cream of raspberry vinegar € 18,00

A selection of local salami typical of the Valley d'Aosta € 14,00



FIRST COURSES

♦ Ravioli filled with duck confit, coffee , almond cream and potatoes € 20,00

Rice with turnip tops, anchovy and balsamic salad € 18,00



Parsley Tagliolini pasta with prawn tartare and candied bergamot € 22,00



•Gnocchi stuffed with porcini mushrooms in their broth € 21,00



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

♦ Barberie duck breast, cauliflower and coffee puree, chestnuts and Shiitake 	€ 30,00
Sirloin steak “La Granda”, with celeriac, chips and veg puree 	€ 30,00
♦ Buttery langoustine, lemon and gin zabaglione and artichoke salad 	€ 30,00
♦ Potatoes, Fontina cheese and hazelnuts  	€ 20,00
Selection of local cheeses  	€ 14,00
Valdostana steak with ham and fontina cheese	€ 25,00

DESSERTS

Soft licorice ice cream, lemon ice and citrus jus 	€ 10,00
Tarte Tatin with ice cream 	€ 10,00
Chestnut glazed, meringue and cream 	€ 10,00
♦ Celery and apple juiced, creamed ricotta and ginger meringue 	€ 10,00

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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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