

## **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**

Roe deer carpaccio from Aosta Valley, hay, Jerusalem artichoke, black truffle  
and bernoise with porcini mushrooms

Mountain potato, creamed cod, saffron, beurre blanc

Terrine of local pheasant, karkadè sorbet, chestnuts, raisins and buckwheat

Local sturgeon carpaccio, crayfish and slightly smoked trout

## **FIRST COURSES**

Raviolis stuffed with roe deer, beetroot, absinthe and balsamic vinegar

Butter and sage risotto, roasted rabbit consommé, pomegranate and smoked eel

Spaghetti, black cabbage, almond butter, caviar and white chocolate

Potato dumplings stuffed with porcini mushrooms, their sauce and winter truffle

## **MAIN COURSES**

Pigeon, carrot, celeriac, coffee and hazelnut

Suckling lamb, burnt cauliflower and gooseberry

Beef sirloin, morels and turnip tops

Potatoes mille-feuille, carrot terrine and broth of roasted vegetable

## **TRADITION**

Chopping board of cold cuts from Aosta Valley

Cheese selection

Valdostana steak

Polenta with Fontina cheese

Stuffed polenta dumpling with Fontina fondue

Boar carbonade with polenta

## DESSERTS

Goat milk, rye flour, rosemary flavoured salted caramel, banana, hay ice cream

Aosta Valley apple pie served warm and Bourbon vanilla ice cream

Tobacco biscuit, peanuts, caramel, croissant ice cream and pomegranate

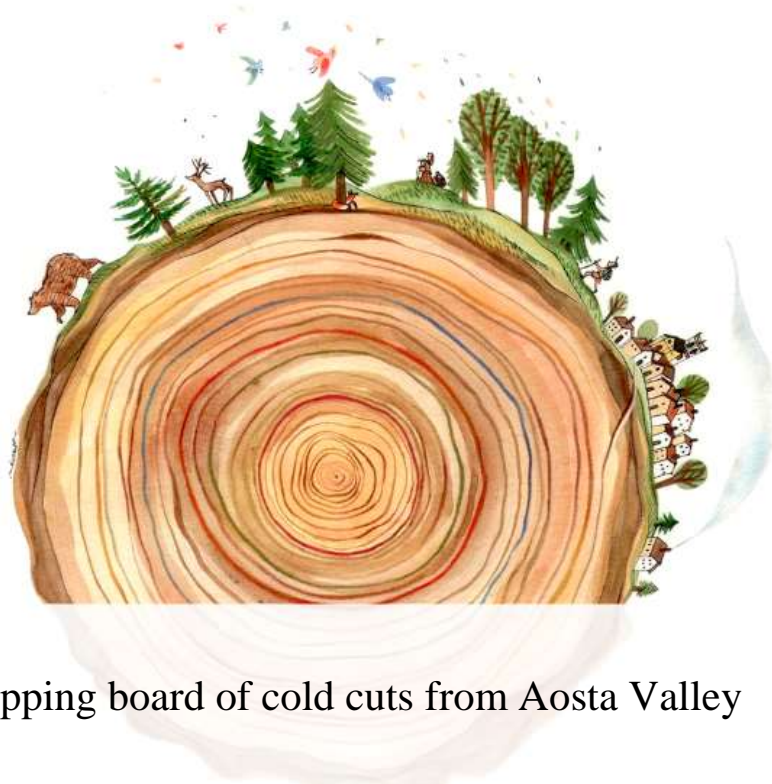
Citron flavoured bavarois, orange and wafers of milk

**GUIDED MENU**  
**IGNITE YOUR SENSES**



Trio of small appetizers followed by a surprise six courses menu

# AOSTA VALLEY DEGUSTATION MENU



Chopping board of cold cuts from Aosta Valley

Stuffed polenta dumpling with Fontina fondue

Valdostana Steak

Aosta Valley apple pie served warm  
and Bourbon vanilla ice cream