

MOUNTAIN CUISINE

Mountain cuisine because we are in the mountains. We cook what surrounds us and what culturally has always passed through these valleys.

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

Cooking is a need of the spirit.








Living and sharing with those who breed, with those who cultivate, with those who produce our raw materials is the first symptom of this need.

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




Gathering herbs from the mountains around us, that is a pleasure.

Enjoy your meal.

STARTERS

Fondue of goat's cheese from the "L'Arolla" farm with cotechino sausage, pickled vegetables, potatoes, and brioche bread	18
Beef tartare with hazelnuts and bagna cauda foam	20
	
Platter of cold cuts from the Aosta Valley	18
	
Salt cod bonbons, rocket pesto, confit cherry tomatoes and red onion	18
	
Barbabeau (Beetroot and pear tartare, Bleu d'Aosta ice cream)	14
 	
Mushroom tart with leek and potato cream	18
 	


FIRST COURSES


Lake ravioli	20
Tagliolino pasta in broth, marinated egg and truffle	22
Risotto with wild herbs and creamed salt cod in contrast	18
	
Potato gnocchi with vegetables and almonds	18
	
Valdostana crêpes	18
Polenta Concia with sausage or leek cream	
	
Soup of the day	14


Bread, pasta and cakes are our own production

♦ For better preservation and to maintain the organoleptic qualities of certain foods they may be subjected to blast chilling and subsequently frozen
- Product frozen at purchase

The production lines are not separated and despite the care taken by the staff the preparations may contain traces of allergens or contamination, for any further information you can ask to our colleagues
Water € 3.00 – Service € 4.00








Gluten free 

Lactose free 











Vegetarian 

Vegan 

MAIN COURSES

Venison in crust with porcini cream, spinach and speck in crust with wine-poached pears	30
Beef tenderloin with green pepper, garlic spinach and chili pepper 	30
Seared trout fillet with grilled vegetables  	24
Valdostana steak with roast potatoes	24
Rabbit roulade with carrots 	24
Our roots  	20
Selection of cheeses with homemade mustard 	18


DESSERT


Sablé, mango cream, coffee custard and port reduction, chocolate mousse and savory crumble 	10
Dark chocolate rocher with raspberry jelly, delicate chestnut cream, wine custard, chestnuts in honey syrup  	12
Our Cogne cream  	10
Tarte Tatin with vanilla ice cream 	10
Monte Bianco 	10
Trio of ice creams or sorbets  	10
Fruit platter 	10


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