

Temptations

Meat:

Veal with tuna sauce	10
Beef tartare, marinated yolk, sweet and sour onion flavoured with strawberry and polenta chips	10
Venison tataki	11
Meatball Valdostana	8
Cannibal's skewer	8
Gnocchis with game sauce	7

Fish:

.Scallop, peas and raspberry	12
.Fish & Chips	10
.Octopus and peaches	10
.Shrimps, watermelon and Campari	9
Smoked trout with Old Wild Vesp sauce	8
Tagliolino with Valdigne trout, its eggs and sour butter	9

Vegetarian:

Battered vegetables with almond emulsion	7
Pickled vegetables and basil sorbet	8
Aubergine Parmigiana	8
Chickpeas falafel	8
Savoury pie with porcini mushrooms	8
Gazpacho	8
Courgette tagliatelle with seitan sauce	8

Dessert:

Black Forest Cake	6
Deconstructed Tarte Tatin	6
Homemade eclairs	5
Pannacotta	5
Chocolate cake with a soft heart	6
Chocolate Bricks	6

Traditional dishes

(Full portion)

Charcuterie from Aosta Valley	18
Selection of local cheeses and homemade mustards	17
Crepes “Valdostana” filled with ham and Fontina	18
Polenta “Concia” with butter and Fontina	16
Valpelinentse soup	16

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 - Cover charge € 3.00