

# Mountain Cuisine

Mountain cuisine, for we dwell in the mountains.

We cook what surrounds us and what has, through generations,  
sustained these valleys.

Cooking is neither fashion nor art.

Cooking is a calling of the spirit.

To live and share with those who raise, who cultivate, who craft  
our ingredients: this is the first manifestation of that calling.

To bring their bounty to our kitchen and transform it into  
nourishment becomes, then, the most natural consequence.

To gather the wild herbs from our mountains-that, indeed, is  
pure pleasure.

Buon Appetito.



Micro-filtered  
spring water € 3  
(0,75 cl)

Cover charge, artisan  
bread and homemade € 4  
baked goods

## STARTERS

Valdostan beef\* tartare € 24

served with a deconstructed pickled vegetable  
giardiniera, crispy egg yolk and hazelnut crumble

Mountain Gazpacho € 22

with marinated trout sashimi, smoked mayonnaise and  
parsley crumble

Whipped bagna cauda foam € 20

Served with seasonal vegetables in a light tempura

Carrots Hummus, € 18

With marinated beetroot carpaccio, spring onion bread  
crumble and almond and lime mousse



## FIRST COURSES

Chestnut Tagliolini\*, € 26

Creamed with Ghee butter, truffle, and beef jus

Fontina DOP risotto, € 22

With mulled wine reduction and toasted hazelnuts

Handmade Tortelli with farmhouse poultry ragù, € 26

Tossed with mountain herb butter, juniper jus and garden  
vegetable cream

Spinach Gnocchi\*, € 22

Served on red lentil ragù, lentil sprouts and smoked tofu  
fondue

\*Fresh product subjected to rapid temperature reduction to ensure food safety  
(EC Reg. 853/2004)

\*\*Products frozen or deep-frozen at source.



 MAIN COURSES

Venison loin € 34

Glazed with herb hollandaise sauce, root vegetable millefeuille and raspberry sauce

Morgex trout pavè € 30

Pea cream, spring vegetables, beurre blanc sauce and parsley oil

Guinea fowl breast € 30

On a purple carrot velouté, glazed carrots and black garlic mayonnaise

Sweet potato Tataki € 24

With almond mayonnaise, basil sauce, datterino tomato ice cream and black olive soil



 CHEESES SELECTION

*Mosaic of Territories:  
Selection of Cheeses from the Trolley*

From € 16  
To € 32

Each cheese we present tells the story of its land, the result of passionate research.

We have personally selected small artisan producers who still work according to tradition, with raw milk and great patience.

Let us guide you through your tailored tasting by choosing from 4 to 8 selections

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## DESSERTS

|                                                                       |      |
|-----------------------------------------------------------------------|------|
| Hazelnut wood land                                                    | € 10 |
| Raspberries, dark chocolate soil and green moss                       |      |
| Honey                                                                 | € 10 |
| Almond cream, honey sorbet, apple cider vinegar, lemon and ginger gel |      |
| Mont Blanc                                                            | € 10 |
| Mascarpone cream, candied chestnuts meringue                          |      |
| Selection of ice creams and sorbets,                                  | € 8  |
| A trio of flavours based on a daily production                        |      |
| Fresh fruit selection                                                 | € 10 |
| Prepared according to seasonal availability                           |      |



## MOUNTAIN EPILOGUE

|                          |     |
|--------------------------|-----|
| Amaro Hebo Lebo          | € 7 |
| Ottoz – Aosta Valley     |     |
| White Genepy             | € 7 |
| Vertosan - Aosta Valley  |     |
| Fumin Grappa             | € 7 |
| Vertosan - Aosta Valley  |     |
| Williams pear Eau de vie | € 8 |
| Vertosan - Aosta Valley  |     |

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# *Ristorante di Montagna*



**CHALET  
EDEN**  
\* \* \* \*