



## 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  
(0,75 cl)* € 3

*Cover charge,  
artisan bread and  
homemade baked  
goods* € 4



*Deer tartare,* € 24  
*Bosses ham powder and crisp, porcini and shiitake mushrooms\*\*, shallots.*

*Morgex rainbow trout\*:* € 22  
*Smoked mousse with trout eggs on brioche, marinated carpaccio, fresh tartare. Wasabi and soy sauce.*

*Companie's L'Arolla goat cheese fondue,* € 20  
*Valle d'Aosta potatoes, Oyace cotechino, "strawberry-sweet" onion, pickled gherkins, toasted brioche.*

*Organic egg steam-cooked at 63°C,* € 16  
*Crisp vegetable tartare, aromatic herbs.*



## First Courses

*Homemade egg tagliolini\*,* € 28  
*egg yolk, black truffle and chicken broth.*

*Quali risotto,* € 26  
*glazed quail breast and legs, herbs, breadcrumbs and fried rosemary*

*Egg Stricchetti pasta\*,* € 26  
*Game sauce, cocoa nibs, hay hair.*

*Vegan potato and beetroot gnocchi\*,* € 20  
*tomato and seasonal vegetables, toasted almonds, almond cream*

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

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

*Red wine braised beef cheek,  
polenta Concia au gratin.* € 32

*Morgex trout seared on the skin\*,  
onion and raisin carpione sauce, vegetable crisps, celeriac mousse* € 30

*Rabbit Stuffed and cooked at low-temperature,  
sweet potato cream, saffron Jerusalem artichokes, beetroot,  
portobello mushroom, "Baladin" beer sauce* € 32

*Seasonal vegetable millefeuille,  
homemade rubra, vegetable purée dots* € 24

## **Cheeses**



### *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*

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

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

## Desserts

**Tarte tatin,** € 12  
*caramelized apples and pine bud syrup, vanilla ice cream*

**Spinach éclair,** € 12  
*carrot cream and foam, pea ice cream, lemon balm gel*

**Mont Blanc,** € 12  
*Mandarin Chestnut cream, meringue, whipped cream, sorbet.*

**Almond semifreddo,** € 10  
*With pumpkin*

## Mountain Épilogue

**La Valdôtaine** (Saint-Marcel, Valle d'Aosta) € 7  
*Amaro "Dente di Leone", liquore alle erbe alpine*

**La Valdôtaine** (Saint-Marcel, Valle d'Aosta) € 8  
*Vermouth delle Alpi*

**Maſey** (Brissogne, Valle d'Aosta) € 7  
*Cristallier, liquore a base di sidro di mela*

**Cave Gargantua** (Gressan, Valle d'Aosta) € 9  
*Grappa Stravecchia Barricata "Épilogue" 2018*

**La Kiuva** (Quart, Valle d'Aosta) € 6  
*Grappa Bianca di Nebbiolo Picotendro*

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

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

*Ristorante di Montagna*



**CHALET  
EDEN**

\* \* \* \*

*Ristorante di Montagna*

Pursuant to EU Regulation No. 1169/2011, we inform you that some of our dishes may contain substances that cause allergies or intolerances.

In the list below, for each preparation, the allergens that may be present are indicated. In any case, we invite you to inform our dining room staff of any requirements.

- |   |   |
|---|---|
| <ol style="list-style-type: none"> <li>1. Cereals containing gluten</li> <li>2. Crustaceans and crustacean-based products</li> <li>3. Eggs and egg-based products</li> <li>4. Fish and fish-based products</li> <li>5. Peanuts and peanut-based products</li> <li>6. Soya and soya-based products</li> <li>7. Milk and milk-based products (including lactose)</li> <li>8. Tree nuts (almonds, hazelnuts, walnuts, pistachios, cashews, pecans, Brazil nuts, macadamia nuts)</li> </ol> | <ol style="list-style-type: none"> <li>9. Celery and celery-based products</li> <li>10. Mustard and mustard-based products</li> <li>11. Sesame seeds and sesame-based products</li> <li>12. Sulphur dioxide and sulphites (&gt;10 mg/kg or 10 mg/l)</li> <li>13. Lupin and lupin-based products</li> <li>14. Molluscs and mollusc-based products</li> </ol> |
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Deer tartare	Allergens
Morgex rainbow trout	Allergens 1.4.6.7.11.
L'Arolla goat cheese fondue	Allergens 1.3.7.
Organic egg steam-cooked at 63°C	Allergens 3.9.
Homemade egg tagliolini	Allergens 1.3.9.
Parmigiano Reggiano risotto	Allergens 7.9.
Egg Stricchetti pasta	Allergens 1.3.9.
Vegan potato and beetroot gnocchi	Allergens 1.8.
Red wine braised beef cheek	Allergens 1.7.9.
Oven-baked Morgex trout	Allergens 4.7.9.12.
Stuffed rabbit low-temperature cooked	Allergens 7.9.
Seasonal vegetable millefeuille	Allergens 9.12.
Tarte tatin	Allergens 1.7.
Spinach éclair	Allergens 1.3.7.
Orange-soaked sponge cake	Allergens 1.3.7.8.
Almond semifreddo	Allergens 7.8.
Selection of Cheeses from the Trolley	Allergens 7.