

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

Beef, elderflower jelly, red fruits and mulled wine reduction  	20
Quail salad, its egg marinated in soy, mustard ice cream	19
Three trouts on the dish and their sauces	19
Egg cooked at 63°, crunchy vegetables and pecorino cheese  	18
Homemade pickled vegetable with basil sorbet   	18

FIRST COURSES

Polenta gnocchi with venison sauce flavoured with cinnamon and juniper and cocoa beans	18
Cappellacci with cocoa, citrus fruit flavoured fresh cheese, fennel and ginger cream and confit tomatoes 	20
Risotto lika a “Aubergine Parmigiana” 	18
Tagliolino with marinated trout from Valdigne, its eggs, sour butter and chives	18
Linguine with “pesto alla Genovese” and tomatoese fondue  	17

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

Gluten Free 

Lactose Free 

Vegetarian 

Vegan 

MAIN COURSES

Venison in crust stuffed with wild herbs and porcini mushrooms cream 	30
Stuffed rabbit and soy flavoured carrots 	24
Guinea fowl leg stuffed with olives and capers, mashed potatoes and grilled vegetables 	26
Sturgeon with vegetable garnish, potato basket and courgette cream 	27
Vegetable dish   	18

TRADITIONAL DISHES

Charcuterie from Aosta Valley	18
Selection of local cheeses and homemade mustards  	17
Crepes “Valdostana” filled with ham and Fontina	18
“Valdostana” steak with potatoes  	16
Valpelinentse soup	16
Valdostana con patate al salto	24
Savoyard gratin Tartiflette 	20
Cogne’s Cream 	10

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

Gluten Free 

Lactose Free 

Vegetarian 

Vegan 

DESSERTS

Mont Blanc	10
	
Farmer's delight	10
	
Citrus fruits millefeuille	10
	
Bavarois with fresh fruits, olive crumble and lemon balm jelly	10
  	
Selection of sorbets	10
  	

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

Gluten Free 

Lactose Free 

Vegetarian 

Vegan 