

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


Tartare, yolk, “fragadolce” onion, spice wine reduction, polenta chips  	19
Trout in different consistencies, smoked, marinated and mousse	18
Quail salad, mustard ice cream and herb crumble 	18
Barberie duck breast, pomegranate and goat cheese 	22


FIRST COURSES

Tagliolino, black truffle, marinated egg and chicken broth 	22
Tortelli stuffed with pheasant, lentil cream, black truffle	20
Rice with beetroot, walnuts and goat's Bleu 	18
Andy Warhol gnocchi	18

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
Water € 3.00 - Cover charge € 3.00




Gluten Free 

Lactose Free 





Vegetarian 

Vegan 

MAIN COURSES


Venison medallion in a crust with pears cooked in wine	30
Lamb loin, chickpea hummus and cashew sauce 	26
Pigeon, its jus and Jerusalem artichoke	24
Lucioperca, bitter herbs, miso sauce  	22


TRADITIONAL DISHES


Fondue, cotechino, cucumber pickle, potatoes and bread crostone	18
Charcuterie from Aosta Valley	17
Selection of local cheese with homemade mustards  	16
Crepes stuffed with Fontina cheese and “barbecued” Bosses ham	18
Seupa à la Valpellingentse	16
Polenta Concia with butter and Fontina cheese  	14
Valdostana steak con Fontina cheese and “barbecued” Bosses ham and potatoes	24

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PLANT BASED

Beetroot carpaccio with soy sauce	18
  	
Trenette pasta with black cabbage pesto and cherry tomato sauce	16
 	
Stewed red lentils with almond drink	18
  	
Hay Pannacotta (pine cloud, blueberry granita and chestnuts with honey)	10
  	

DESSERTS

Citrus fruit variation	10
<i>White chocolate bavaois, citrus fruit cream, tangerine, citron biscuit and yoghurt ice cream</i>	
	
Chocolate Millefeuille	10
<i>Chocolate, hazelnut, passion fruit and mango sorbet millefeuille</i>	
	
Tarte Tatin with vanilla ice cream	10
<i>Classic Tarte Tatin with crumble and vanilla ice cream</i>	
	
Zuccotto	10
<i>Ricotta and candied fruit mousse with chocolate coating and orange sorbet</i>	
	

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