

SKIER MENU

Charcuterie from Aosta Valley





Tasting of three kinds of Italian pastas

Dessert of the day


38 per person

(Water, coffee and mis en place included)

STARTERS


- ♦ Beef tartare, egg, caper, anchovies and red onion 18
 
- ♦ Charcuterie from Aosta Valley 15
- ♦ Selection of local cheeses 15
 
- ♦ Fondue of Fontina cheese, boiled sausage, potatoes, pickles and brioche bread 18

SALADS






- ♦ Salad with Crottin goat cheese 14
 
- ♦ Salad “Carbonara” 14

- ♦ Salad with smoked trout 14





FIRST COURSES

- ♦ Italian pasta 12
- ♦ Pasta with truffle 18

- ♦ Gnocchi “alla Gressonara” with speck and sweet pepper 14

COCOTTES

♦ Seupa à la Valpelinentse	14
♦ Polenta Concia with butter and Fontina cheese 	14
♦ Polenta con salsiccia  	18
♦ Vegetarian Tartiflette  	20
♦ Crepes stuffed with ham and Fontina cheese	16

MAIN COURSES

♦ Valdostana steak	23
♦ Beef steak with with rocket salad and parmesan or Bleu d'Aoste 	24
♦ Sauteed vegetables  	10

SIDE DISHES

♦ Potatoes 	8
♦ Vegetables  	8

DESSERTS


♦ Dessert of the day 	8
---	---


Bread, pasta and dessert are homemade

♦ For a better conservation and for the maintenance of the organoleptic qualities of some food, ingredients could be subjected to a reduction in temperature and subsequently frozen

•Product purchased frozen

The production lines are not separated and despite the attention of the staff the preparations may contain traces of allergens or contamination
For any information on substances and allergens, it is possible to consult the specific documentation that will be provided, on request, by the staff on duty
Water 3,00 € - Service 3,00 €

Gluten free 

Lactose free 

Vegetarian 

Vegan 