

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 € 3
baked goods

STARTERS

Aosta Valley charcuterie board Mocetta, coppa with juniper, raw ham from Bosses, salted raw meat, Boudin and cured meats, Arnad lard	€ 20
Mustard salad Carrot hummus, crispy radishes, confit cherry tomatoes, poached eggs, yogurt sauce and bred crumbs	€ 16
Brioche bun with Morgex trout tartare: Marinated apricot, green salad and horseradish mayonnaise	€ 20
Our cheese Selection four to eight pieces	From € 16 to €32



FIRST COURSE

Pasta of the day, pasta dish of our Chef's choice	€ 18
Blueberry Spaghetti, Arnad lard with saffron sauce	€ 18
Aosta Valley style crêpe*, filled with grilled ham, mountain Fontina and béchamel	€ 22
Soup of the day, varies according to ingredient availability and the season	€ 16

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

**Products frozen or deep-frozen at source.

MAIN COURSES

Crispy Aosta Valley style steak*, € 30
sautéed potatoes

Morgex trout*, € 28
Sauteed spinach, grilled peaches and chive hollandaise sauce

Red wine braised beef* cheek, € 28
polenta concia and its sauce

Sweet potato Tataki, € 22
Almond mayonnaise, basil sauce, datterino tomato ice cream and
black olive crumble



DESSERTS

Dessert of the day, € 10
dessert of our Chef's choice

Honey, € 10
Almond cream, honey sorbet, apple cider vinegar and lemon gel

Trio of gelato and sorbets, € 8
different flavors according to ingredient availability

Fresh fruit salad, € 10
fresh fruit sliced according to daily availability

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CHALET EDEN