



Starters

*Selection of local cold cuts
and cheeses with our jams € 18,00*

*Creamed ricotta with chervil, confit tomatoes
turmeric potato chips € 19,00*

*Artichoke and fennel salad
and mullet roe € 19,00*

*Beef roasted to pink point,
tuna cream and capers € 18,00*



First courses

***Small lasagna cooked in low temperature,
Fontina cheese and ham € 20,00*

*Pumpkin tagliatelle, fresh butter
and hooked black truffle € 21,00*

*Spelled **gnocchi
Bleu d'Aoste cheese and chestnuts €19,00*

Vegetable soup with cheese croutons € 19,00



Main courses

The Carbonade

*Local beef marinated with juniper, slowly cooked
with red wine and served with Polenta € 25,00*

*Lamb shank in Grandes Jorasses beer,
potatoes and porcini mushrooms* €26,00*

*Red tuna** with black sesame,
yuzu and ginger mayonnaise € 27,00*

*Selection of cheeses from Aosta Valley
with dehydrated fruit and our compotes € 25,00*

To be ordered in advance

(min. for 2 people - within 1pm):

Chinoise € 38,00 per person

Aosta Valley fondue € 35,00 per person

Raclette € 35,00 per person

Tomahawk € 8,00/hg

In bold characters, our typical local dishes, zero-km products



Desserts - € 10,00

*Shortcrust pastry "bacio di dama", chestnut cream
cream and chocolate*

*Raspberry chocolate
with almond crumble and crispy yogurt*

Cocoa macarons with Nutella and dried fruit praline

Strawberry and chocolate sorbet

Room service & Cover charge € 3,00 per person

*For information regarding the presence of ingredients or food products
which could provoke allergies, please ask any of our restaurant or reception
staff.*

** This product might be frozen*

*** Home-made product preserved at -18° C after freezing*