

Dessert

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*“Babà” rum cake, black cherry flavored with anise,
biscuit and pastry cream*

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*Mont blanc, spicy chili chocolate cookies,
chestnut cream, ice-cream and meringue*

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*Coffee semifreddo,
served with fantasy of sauces*

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€ 10,00



AU COEUR
DES NEIGES
CHALET ★★★★★ RESORT

Menu

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

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

Starters

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

*Slowly cooked octopus,
mashed potatoes and raspberries € 18,00*

*Smoked duck speck, bread with sesame seeds,
butter, honey and red fruits € 17,00*

First Courses

*Steamed lasagna** with mixed vegetables,
mushrooms and smoked Bosses ham € 16,00*

*Potato and chestnut Gnocchi**
served with Bleu d'Aoste cheese fondue and nuts € 17,00*

*Vegetables and legumes soup
with extra virgin olive oil DOP € 14,00*

*Cabbage and sausage soup
au gratin with wholemeal bread and Fontina cheese € 16,00*

Main Courses

*The Carbonade
Local beef marinated with spices, slowly cooked with red wine
and served with Polenta € 24,00*

*Grilled Irish organic Rib,
Modena balsamic vinegar and Maldon salt 26,00*

*Sword fish scallop,
salad and citrus scents € 26,00*

*Selection of cheeses
and our homemade jams € 20,00*

*Raclette & Fondue Chinoise
to be ordered in advance*

*Room service & Cover charge € 3,00 per person
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