



## *Starters*

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

*Salad with dehydrated fruits  
and warm tomino cheese € 16,00*

*Marinated salmon with beetroots dust,  
small salad and croûtons € 18,00*

*Foie gras with pepper and apricots,  
onion and chocolate jam € 20,00*



## *First courses*

*\*\* Aosta Valley small lasagna with fondue D.O.P.  
from mountain pasture € 17,00*

*Tagliatelle with herbs, Bleu d'Aosta cream and  
mushrooms\* € 22,00*

*Fresh pasta "bigoli", cherry tomatoes,  
olives, anchovies and crunchy bread € 18,00*

*\*\*Fresh vegetables soup € 15,00*



## *Main courses*

### *The Carbonade*

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

*Deer cooked at low temperature, cassis and wild berries € 26,00*

*\*\*Aosta Valley veal cutlet with ham and Fontina cheese D.O.P. € 22,00*

*\*\* Escalope of swordfish, fennel and orange € 24,00*

*Selection of cheeses with our jams € 22,00*

*\*\*\**

***To be ordered in advance** (min. for 2 people):*

*Chinoise € 35,00 per person*

*Aosta Valley fondue € 35,00 per person*

*Raclette € 35,00 per person*

*Tomahawk € 7,00/hg*

*In bold characters, our typical local dishes  
Zero-km cheeses from Quinson farm of Morgex: Fontina, onion Toma,  
juniper Toma, herbs Toma*



*Desserts - € 10,00*

*\*\*Apple muffin with vanilla ice cream*

*\*\*\**

*Lemon and Genepy sorbet*

*\*\*\**

*Vanilla crème brûlée*

*\*\*\**

*\*\*Nuts semifreddo with coffee and mou sauce*

*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*