



## *Starters*

*Selection of regional cold cuts  
and cheeses with our jams € 22,00*

*Artichokes crudité salad with oil and lemon,  
parmesan and pepper jelly € 22,00*

*Beetroot marinated salmon,  
salad and Caesar sauce € 25,00*

*Rosé roasted calf,  
cream of tuna and caper flowers € 24,00*



## *First courses*

*\*Aosta Valley small lasagna with fondue D.O.P.  
from mountain pasture € 22,00*

*\*Pappardella 30 egg yolks, deer ragout  
and grated ricotta € 24,00*

*\*Potato dumplings, green broccoli  
and shrimps € 26,00*

*\*Fresh vegetables soup € 20,00*



## *Main courses*

### *\*The Carbonade*

*Local beef marinated with juniper, slowly cooked with red wine and served with Polenta € 28,00*

*\* Red tuna Tataki with sesame, Venere rice wafer and fruit mayonnaise € 32,00*

*Duck breast, blackberry, candied orange and figs € 28,00*

*Rabbit roll, bacon, chestnuts and honey in the comb € 30,00*

*Selection of cheeses from Aosta Valley with our jams € 28,00*

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

*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 cheeses from Quinson farm of Morgex: Fontina, onion Toma,  
juniper Toma, herbs Toma*



*Desserts* - € 10,00

*Pistachio parfait, gianduja  
and hazelnut biscuit*

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*Lemon, Genepy and mint sorbet*

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*Cappuccino crème brûlée  
with Creichen biscuit*

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*Almond cake, white chocolate  
and carrots*

*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*