



## *Starters*

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

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

*Goose speck, candied lemon  
salad and red cabbage gel € 19,00*

*Wild boar ham, sweet and sour fennel and  
raspberries € 18,00*



## *First courses*

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

*Tagliatella with venison\*\* ragù and mixed  
mushroom € 19,00*

*Wholemeal spelled \*\*gnocchi  
chestnuts and parmesan cream €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*

*Quail legs, plums, carrots  
and grilled corn on the cob €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*

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## *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*

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



## *Desserts - € 10,00*

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

*\*\*\**

*Cinnamon streusel, apple namelaka  
pine nuts and raisins*

*\*\*\**

*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*