



Starters

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

*Salmon roll stuffed with **prawns
and baby spinaches, sour cream € 20,00*

**Duck foie gras, plums and black pepper € 20,00*

*Sweet and sour red cabbage,
raisins and pine nuts, melted cheese € 18,00*



First courses

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

*Fresh pasta "pacchero" with thyme **monkfish
and saffron € 22,00*

*Potatoes gnocchi with wholemeal flour
Bleu d'Aoste cheese and "boudin" € 22,00*

Seasonal vegetables soup € 19,00



Main courses

The Carbonade

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

*Iberian piglet chop with crispy Pancos,
curry chutney €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

Caramelized crème brûlée with vanilla

Savoyard biscuit, mascarpone, coffee and dark chocolate

Pear mousse, vin brûlé and pecan nuts pralines

Almond, lemon and cream ice cream

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*