



Starters

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

*Smoked duck with sweet and sour dried fruits,
courgettes with herb cream € 19,00*

*Red cabbage salad,
goat cheese, pepper and nuts € 19,00*

*Marinated salmon with ginger and dill,
curly endive,
orange and yoghurt cream € 19,00*



First courses

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

*Fresh "Pacchero" with *octopus in cuttlefish ink
and toasted pine nuts € 20,00*

Semolina "Cavatelli" with braised vegetables
and smoked ricotta € 20,00*

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

*Crispy **guinea fowl supreme with corn, onions and blueberries € 23,00*

*Sea bream fillet** with olives, candied lemon velvety sauce with Blanc de Morgex wine € 23,00*

Grilled entrecôte with radicchio and grana padano flakes € 22,00

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

Maraschino pineapple, mint and lemon ice cream

Tartlets with fruit bavarois and berries

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*