

M E N U

S T A R T E R S

Selection of regional cold cuts
and cheeses with our jams
(typical local dish, zero km products)
20.00

Smoked goose breast
sweet-sour cauliflower, tomato mayonnaise
20.00

Warm goat cheese
salad with raspberries vinaigrette,
nuts and hazelnuts
20.00

Tout from "Troticultura di Morgex"
dark bread crumble, capers and chives yogurt
18.00

M A I N C O U R S E S

The Carbonade: Local beef marinated
with juniper, slowly cooked with red wine
and served with Polenta
(typical local dish, zero km products)
25.00

Thyme entrecôte
mint artichokes flan
25.00

***Octopus with lemon and pineapple**
with tarragon yogurt
25.00

Selection of cheeses from Aosta Valley
with our jams
25.00

F I R S T C O U R S E S

****Small lasagna cooked in low temperature,**
with Fontina DOP and ham
(typical local dish, zero km products)
20.00

Semolina and cocoa **tagliatelle
mushrooms and dry cottage cheese
20.00

Mountain potatoes **gnocchetti
alpine butter, pumpkin and chestnuts
20.00

Fresh vegetables soup
18.00

T O B E O R D E R E D I N A D V A N C E

(WITHIN 1PM - MIN. FOR 2 PEOPLE)

Chinoise
33.00 (per person)

Aosta Valley fondue
30.00 (per person)

Raclette
30.00 (per person)

Tomahawk
7.00/hg

D E S S E R T S

€ 10.00

Persimmons pulp, chestnuts, honey
cream and chocolate

Red wine pears
plums, cinnamon and vanilla ice cream

Chocolate pudding
amaretti and salted caramel

Smooth lemon ice cream
Sichuan pepper and mint meringue

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.