

# MENU

## STARTERS

### Selection of regional cold cuts and cheeses

with our jams

*(typical local dish, zero km products)*

20.00

### Red cabbage salad

with sour cream and dill-marinated fresh salmon\*\*\*

19.00

### Saint Oyen Prosciutto

with "Favo" honey and warm tomino cheese

18.00

### Grilled zucchini

with candied ginger, warm basil flavour cheese and nuts

18.00

## MAIN COURSES

### The Carbonade: Local beef marinated

with juniper, slowly cooked with red wine and served with Polenta

*(typical local dish, zero km products)*

25.00

### \*\*Bream fillet

with cherry tomatoes, olives and caper flowers

22.00

### \*\*Breaded veal chop

with dry meat mocetta, toma cheese and polenta and mushroom flan

24.00

### Selection of cheeses from Aosta Valley

with juniper honey and our jams

25.00

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.

## FIRST COURSES

### \*\*Small lasagna cooked in low temperature,

with Fontina DOP and ham

*(typical local dish, zero km products)*

20.00

### \*Stuffed goat cheese and pistachio Ravioli pasta

with Bleu d'Aosta and blueberries

20.00

### "Spaghettonne" pasta

with duck ragù and Sardinian pecorino cheese

20.00

### Fresh vegetables soup

18.00

## TO BE ORDERED IN ADVANCE

(WITHIN 1PM - MIN. FOR 2 PEOPLE)

### Chinoise

33.00 (per person)

### Aosta Valley fondue

30.00 (per person)

### Raclette

30.00 (per person)

### Tomahawk (served with French fries)

7.00/hg

Grilled Vegetables 12.00

Mix Salad 12.00

## DESSERTS

€ 10.00

### Chocolate pudding

amaretti and salted caramel

### Lemon sorbet

with Calvados

### Buttery tartlet

with custard cream and fresh fruit

### Milk chocolate shell

with mandarin cream

