

## M E N U

### STARTERS

**Selection of regional cold cuts and cheeses**  
with our jams  
*(typical local dish)*  
18.00

**Saint Oyen Prosciutto**  
with "Favo" honey and warm tomino cheese  
18.00

**\*Low temperature cooked Octopus**  
with grilled radicchio and mustard  
18.00

**Sweet and sour red cabbage salad**  
with dried tomatoes  
and turmeric "cremoso" cheese  
16.00

### MAIN COURSES

**The Carbonade: Local beef marinated**  
with juniper, slowly cooked with red wine  
and served with Polenta  
*(typical local dish)*  
22.00

**\*\*Salmon morsels in panco bread crust,**  
with vegetables and herbal yoghurt  
20.00

**Garronese beef fillet grilled and cut,**  
with asparagus and Hollandaise sauce  
25.00

**Selection of cheeses from Aosta Valley**  
with juniper honey and our jams  
23.00

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)*  
16.00

**\*\*Ricotta and Pistachio Ravioli**  
with "Bleu d'Aosta" cheese and raspberries  
17.00

**Wholemeal Spaghetti pasta**  
with olives, cherry tomatoes and \*\*prawns' tails  
20.00

**Fresh vegetables soup**  
16.00

### 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**

**Orange Crème Brûlée**  
with coffee meringue

**Buttery tartlet**  
with custard cream and fresh fruit

**Chocolate selection**  
truffles, macarons, chocolate salami and  
"chocolate spoon"

**Lemon sorbet with Calvados**

