

## 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)*  
18.00

**Cooked buckwheat,**  
mixed salad with anchovy sauce  
16.00

**Pan brioches with rosemary scent,**  
avocado with lime and egg  
16.00

**Low temperature cooked \*cuttlefish,**  
asparagus and tarragon mayonnaise  
16.00

### 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)*  
22.00

**Seared \*\*tuna cooked with black sesame**  
fried rice, Hollandaise sauce and lemon fennel  
22.00

**Beef tournedos**  
with vegetable chutney  
25.00

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

### 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)*  
16.00

**Paccheri pasta with artichokes,**  
\*shrimp and shellfish sauce  
16.00

**Whole spaghetti with tomato,**  
smoked seirass ricotta and wild thyme  
16.00

**Fresh vegetables soup**  
16.00

### 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 (served with French fries)**  
7.00/hg  
Grilled Vegetables 12.00  
Mix Salad 12.00

### D E S S E R T S

**€ 10.00**

**Our ice cream stick, salted mou,**  
chocolate, peanuts, corn crumble, cinnamon

**Peach sauce, strawberries**  
warm coconut biscuit

**Crème de cogne brûlée**  
with home-made hazelnut biscuits

**Sorbet with melon and mint**

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.