

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

Grilled Sant-Oyen ham,
warm chèvre cheese, honey and black pepper
18.00

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

****Marinated raw salmon**
with citrus and fried zucchini with mint
17.00

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

****Corn-crusted sea bass**
with Hollandaise sauce and sweet-and-sour
onions
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

Fregola with **seafood
and lemon
17.00

Whole wheat pappardelle
with *wild hare sauce
18.00

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

Tarte with a vanilla Chantilly cream,
fresh fruit

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.