

# M E N U

## S T A R T E R S

### Selection of regional cold cuts and cheeses

with our jams and walnuts  
*(typical local dish)*  
20.00

**Pan brioches,**  
with avocado guacamole and fried egg  
19.00

**\*\***  
**\*\* Marinated salmon with citrus,**  
yogurt, dill and lemon pearls  
20.00

**Foie gras terrine**  
red onions, plums and figs chutney  
with Balsamic vinegar  
25.00

## M A I N C O U R S E S

**The Carbonade: Local beef marinated**  
and served with Polenta (typical local dish)  
25.00

**\*\* Red tuna with hazelnuts**  
and passion-fruit mayonnaise  
26.00

**Beef entrecote**  
with paprika \*potatoes crispers and Béarnaise  
sauce  
28.00

**Selection of cheeses from**  
**Aosta Valley**  
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\*\*\*Our Salmon is blast-frozen at -40° for 90 hours.

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

**\*\*Lasagnetta**  
With potatoes, mushrooms and DOP fondue  
*(typical local dish)*  
20.00

**Semolina paccheri with \*\*artichokes**  
cherry tomatoes and basil  
20.00

**\*\*Malfatti with chickpea flour**  
bell peppers sauce and grilled \*shrimps  
20.00

**Kale soup,**  
black-eyed peas, pumpkin and wholewheat  
bread croutons  
20.00

## O N R E Q U E S T

(TO BE ORDERED BY 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  
Grilled vegetables € 12,00  
Mixed salad € 12,00

**DESSERTS**  
10.00

**Vanilla Creme brulée**  
with almond and polenta crumble

**Sorbet Maison**  
lemon and tangerine, Prosecco and blueberries

**Little rhum babà**  
with chocolate and custard cream

**Four textures of a raspberry**  
(fresh, coulis, crispy and parfait)