

# MENU

## STARTERS

### 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

## MAIN COURSES

### 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 entrecôte

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.

## FIRST COURSES

### \*\*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

## ON REQUEST

(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 brûlée

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)