Au COEUR des NEIGES
LUXURY • CHALET

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

*****Veal fillet carpaccio,**
with wine and pickled vegetables
23.00

MAIN COURSES

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

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

Sea bass fillet,**
with pineapple, cardamom and carrot terrine
28.00

Selection of cheeses from Aosta Valley
and our jams
25.00

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

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

Spinach and ricotta Ravioli,**
with cherry tomatoes and Parmesan
20.00

Spaghetti allo scoglio
with *seafood and shellfish
20.00

Leaks and pumpkin soup,
with chickpeas and smoked-salted 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 brulée
with almond and polenta crumble

Sorbet Maison
lemon and tangerine, Prosecco and blueberries

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

Panna cotta
with moka extract and almond sablé biscuits