

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

Tomato Gazpacho
with watermelon, mint, shrimps* and cucumber
16.00

Toasted Bread
with goat cheese, in peach, honey and rosemary
16.00

Roasted Rosé Veal
with caramelized red onions, almond cream and
toasted almonds
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

Grilled Salmon
with marjoram potatoes and mustard sauce
25.00

****Eggplant Cutlet**
Gressoney Toma cheese, salad, and Caesar dressing
25.00

Garronese Beef Fillet Tartare
with paprika potato crisps
25.00

Selection of cheeses from Aosta Valley
juniper honey 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.

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

Ham Lasagnetta**
with DOP cheese fondue
17.00

Chickpea Soup
fennel and lemon-oil croutons
17.00

Potato Gnocchetti
with fresh cherry tomatoes and Parmesan
17.00

Buffalo Ricotta and Spinach Ravioli
with chanterelle mushrooms and cured pork jowl
17.00

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

Vanilla and Citrus Crème Brûlée

Chocolate and Almond Tuiles
with Génépy ice cream and dried fruit crumble

Raspberries and Passion Fruit
in their juice with meringue

Lemon Sorbet
with vodka and alpine mint