

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

***Prawn, fennel, pineapple**
and brandy cocktail sauce
18.00

Aubergine flan
with basil velouté
16.00

Roasted Rosé Veal
tuna cream and sweet pepper
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 Garronese beef fillet
red cabbage salad and parmesan flakes
28.00

Grilled Salmon
with marjoram potatoes and mustard sauce
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

Fresh fusillo
with braised beef and pork ribs
17.00

****Ham Lasagnetta**
with DOP cheese fondue
17.00

****Roasted potato gnocchi**
goat's Bleu cheese and walnuts
18.00

Onion Soup
French-style gratinée
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

Shortcrust tartlet
pastry cream and fresh fruit

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

Lemon Sorbet
with vodka and alpine mint