MENU

STARTERS

Selection of regional cold cuts
and cheeses with our jams
(typical local dish, zero km products)
22.00

Marinated salmon, dill, fennel
tartara sauce
20.00

****Flan with onions and goat ricotta**
served with parmigiano cream
20.00

Oregano courgettes, fresh soft cheese
and tomatoes confits
20.00

MAIN COURSES

The Carbonade: Local beef marinated
with juniper, slowly cooked with red wine
and served with Polenta
(typical local dish, zero km products)
25.00

Grilled *lamb
herbs and potatoes
28.00

Garronese fillet tartare
served with mushroom porcini mayonnaise
28.00

****Red tuna**
sesame, avocado and parsley oil
28.00

Selection of cheeses from Aosta Valley
with juniper honey and our jams
28.00

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

****Small lasagna cooked in low temperature,**
with Fontina DOP and ham
(typical local dish, zero km products)
20.00

Sautéed paccheri
with *prawn sauce and mussels
20.00

Wholemeal penne
with white ragout of sausage and champignons
20.00

Cabbage and pumpkin soup
with chives croutons
20.00

TO BE ORDERED IN ADVANCE

(WITHIN 1PM - MIN. FOR 2 PEOPLE)

Chinoise
38.00 (per person)

Aosta Valley fondue
33.00 (per person)

Raclette
38.00 (per person)

Tomahawk
7.00/hg

DESSERTS

€ 10.00

Carrot, orange and almonds small cake
with raspberry sauce

Cooked apple with vin brulé
served with Genepy ice cream

Lemon and vodka sorbet
with icy mint

Persimmon and chestnuts crumble
with chocolate mousse