

MENU

STARTERS

Selection of regional cold cuts
and cheeses with our jams
(typical local dish, zero km products)
20.00

Smoked salmon trout
pink grapefruit and fennels
20.00

Culatello di Zibello
(Cold cut produced in Parma region)
sweet bread, olives and rosemary
20.00

Tomato gazpacho,
celery, cucumbers and pearled spelled
18.00

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

Thyme entrecôte
mint artichokes flan
25.00

***Octopus with lemon and pineapple**
with tarragon yogurt
25.00

Selection of cheeses from Aosta Valley
with our jams
25.00

FIRST COURSES

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

Ricotta and pistachios ravioli,
cherry tomatoes and parmesan
20.00

Wholemeal spaghetti
olives, **red shrimp carpaccio
20.00

Fresh vegetables soup
18.00

TO BE ORDERED IN ADVANCE

(WITHIN 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

DESSERTS

€ 10.00

Classic vanilla crème brûlée
with home-made biscuits

Meringue
with fresh fruit bavarian

Organic lemons,
sugar and its ice cream

Small babbà
black cherry in syrup and whipped cream

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.