

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, zero km products)
20.00

Marinated salmon/***
avocado cream and vegetable crudités
20.00

Pink veal with crusty bread,
goat's cheese with pepper and honey
20.00

Wild goose speck,
Robiola pralines, pesto and walnuts
18.00

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, zero km products)
25.00

Bites of *monkfish
olives, cherry tomatoes and pine nuts
25.00

Grilled venison cutlet,
cauliflower with cassis, raisins and laurel
28.00

Selection of cheeses from Aosta Valley
with our jams
25.00

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

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

Rye tagliatelle with wild mixed *mushrooms,
marjoram and pecorino
20.00

****Semolina cavatelli,**
cream of peppers and *prawn tails
20.00

Fresh vegetables soup
18.00

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
7.00/hg

D E S S E R T S

€ 10.00

Classic Cheesecake
with biscuit and berries sauce

Vanilla Crème brûlée
with raspberries and banana

White chocolate and coffee Namelaka
with almond pralines

Watermelon with lemon and mint

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.