

MENU

STARTERS

Selection of regional cold cuts and cheeses
with our jams
(typical local dish)
18.00

Saint Oyen Prosciutto
with "Favo" honey and warm tomino cheese
17.00

Smoked Sturgeon
with sour cream and vegetable chutney
18.00

"An invitation to Cabbage"
pear, walnuts, sundry tomatoes and basil
"cremoso" cheese
17.00

MAIN COURSES

The Carbonade: Local beef marinated
with juniper, slowly cooked with red wine
and served with Polenta
(typical local dish)
22.00

****Grilled Nordic Salmon**
with turmeric potatoes gratin
20.00

Garronese beef fillet
with rocket salad, Parmesan cheese and
Hollandaise sauce
25.00

Selection of cheeses from Aosta Valley
with juniper honey and our jams
23.00

FIRST COURSES

****Small lasagna cooked in low temperature,**
with Fontina DOP and ham
(typical local dish)
16.00

****Handmade potatoes and beetroot Gnocchi**
with Bleu d'Aosta creamy sauce
17.00

Wholemeal Spaghetti pasta
with olives, cherry tomatoes and red prawns
carpaccio
20.00

Fresh vegetables soup
16.00

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 (served with French fries)
7.00/hg
Grilled Vegetables 12.00
Mix Salad 12.00

DESSERTS

€ 10.00

Orange Crème Brûlée
with coffee meringue

Buttery tartlet
with custard cream and fresh fruit

Chocolate selection
truffles, macarons, chocolate salami and
"chocolate spoon"

Lemon sorbet with Calvados

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.

