

## DESSERTS

€ 10.00

### Orange Crème Brûlée

with coffee meringue

\*\*\*

### Buttery tartlet

with custard cream and fresh fruit

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### Chocolate selection

truffles, macarons, chocolate salami and "chocolate spoon"

\*\*\*

### Lemon sorbet

with Calvados



# Welcome to the Bistrot

## S T A R T E R S

**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

**\*Low temperature cooked Octopus**  
with grilled radicchio and mustard  
18.00

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

## 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)*  
16.00

**\*\*Ricotta and Pistachio Ravioli**  
with "Bleu d'Aosta" cheese and raspberries  
17.00

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

**Fresh vegetables soup**  
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 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

## 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

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.

\*\*\*Our Salmon is blast-frozen at -40° for 90 hours.