

- RESTAURANT LA BARME -

# *The Light Menu* € 15,00

*Consisting of a choice of two dishes:*

Wood trencher of typical charcuterie of the Aosta Valley

or

Lard of Arnad with honey chestnuts and home-made sweet bread

or

“Mocetta”, dried meat carpaccio with nut-oil and lemon

or

Mountain salad: salad in season, nuts, pears, Bleu d’Aoste cheese

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Valpellinentse soup with cabbage and fontina cheese

or

“Polenta concia”, gratin of polenta and fontina cheese

or

Fresh tagliolini-pasta sauté with mushrooms

or

Stewed small sausages with polenta

# *The Gourmet Menu € 22,50*

*Consisting of a choice of three dishes:*

Lard of Arnad with honey chestnuts and home-made sweet bread

or

“Mocetta”, dried meat carpaccio with nut-oil and lemon

or

Mountain salad: salad in season, nuts, pears, Bleu d’Aoste cheese

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“Polenta concia”, gratin of polenta and fontina cheese

or

Rustic soup with vegetables, grains and mixed beans

or

Fresh tagliolini-pasta sauté with mushrooms

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Stewed small sausages with polenta

or

“Carbonada”, beef stewed in Petite Arvine wine with polenta

or

Beef sirloin (180 gr.) grilled with vegetables

# Starters

- Wood trencher of typical charcuterie of the Aosta Valley ..... € 8,00
- Lard of Arnad with honey chestnuts and home-made  
sweet bread ..... € 8,00
- “Mocetta”, dried meat carpaccio with nut-oil and lemon ..... € 8,00
- Fan of marinated vegetables with grilled goat cheese ..... € 9,00
- Smoked trout on bouquet of salad ..... € 10,00

## First courses

- Valpellinentse soup with cabbage and fontina cheese ..... € 7,50
- Rustic soup with vegetables, grains and mixed beans ..... € 7,50
- “Polenta concia”, gratin of polenta and fontina cheese ..... € 7,50
- Gratin of polenta with Bleu cheese ..... € 8,00
- Gratin of polenta, mushrooms and fontina cheese ..... € 8,00
- Crêpes “au gratin” filled with ham and fontina cheese ..... € 8,50
- Home-made chestnut flour pasta with dried meat  
and cheese of the Gressoney Valley ..... € 9,50
- Fresh tagliolini-pasta sauté with mushrooms ..... € 9,50

# Second courses

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- Stewed small sausages with polenta ..... € 9,50
  - “Carbonada”, beef stewed in Petite Arvine wine  
with polenta ..... € 10,00
  - Pig's knuckle roasted and vegetables or polenta ..... € 12,00
  - Venison ragout with mountain herbs and polenta ..... € 13,00
  - Stewed wild boar with mushrooms and polenta ..... € 14,00
  - Beef sirloin (250 gr.) grilled with vegetables ..... € 15,00
  - Lamb chops grilled with mountain herbs and vegetables ..... € 16,00
  
  - Selection of stewed meats with:  
carbonada of veal, wild boar, venison ragout, little sausages  
and gratin of polenta and fontina  
(minimum 2 people/price per person) ..... € 16,00
  
  - Aosta Valley cheese fondue with charcuterie,  
bread croutons and potatoes ..... € 16,00
  
  - Surcharge for “Polenta concia” gratin as side dish of meats ..... € 4,00

## *Small suggestions...*

- Mixed charcuterie and cheese from the Aosta Valley..... € 11,00
- Country salad: salad in season, mocetta dried meat, toasted bread,  
goat cheese with vinaigrette ..... € 8,00
- Mountain salad: salad in season, nuts, pears, Bleu d'Aoste cheese  
and vinaigrette ..... € 8,00
- Green salad ..... € 4,00
- Mixed salad ..... € 4,50
- Vegetable of the day ..... € 4,50
- Taste of fontina cheese ..... € 4,50
- Selection of cheeses from Aosta Valley ..... € 8,00

## *Our home-made desserts*

- Cogne chocolate cream with tilt-biscuits of the valley ..... € 4,50
- Panna cotta – cream flan – with wild berry sauce ..... € 4,50
- Crème brûlée ..... € 4,50
- Home made Yoghurt with wild berry sauce ..... € 5,50
- Wild berry tart ..... € 5,50
- Apple strudel with vanilla sauce ..... € 6,00
- Clafoutis of raspberry and Valnontey rhubarb ..... € 6,00

... .. ask for other dessert suggestions

# Evening menu € 17,-

Fixed menu that consists of a first course, a second course with vegetables and a dessert (ask for the dishes of the day)

## Baby Menu (3 courses) € 12,50

### FIRST COURSES

Small pasta soup .....	€ 5,00
Pasta with tomato sauce or with butter or with oil and parmesan cheese .....	€ 5,00
“Polenta concia”, gratin of polenta and fontina cheese .....	€ 6,00
Crêpes “au gratin” filled with ham and fontina cheese .....	€ 6,00

### SECOND COURSES

Ham and salami .....	€ 5,00
Small grilled steak with roast potatoes .....	€ 6,00
Stewed small sausages with polenta .....	€ 6,00

### DESSERTS

Ice cream or fruit or yoghurt .....	€ 3,00
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*Information about the presence of substances or products causing allergies are available by contacting the service personnel.*

Some dishes could contain frozen ingredients.

Prices include cover, charge and service.

For meals served on the terrace: € 2,00 per person.