

The Alpin menu

€ 26,00


Consisting of a choice of three dishes:

Lard d' Arnad DOP with honey chestnuts and home-made sweet bread

or

The "Mocetta", dried meat carpaccio with walnut-oil and lemon

or

The Mountain salad: season salad, nuts, pears, Bleu d'Aoste cheese 



The Valpellinentse soup au gratin with cabbage and Fontina cheese 

or

"Polenta concia", gratin of polenta and Fontina cheese 

or

The Fresh tagliolini-pasta sauté with mushrooms** 

or

The Small sausages stewed in tomato sauce with polenta



The "Crema di Cogne" 

the classic "Cognein" dessert with chocolate and biscuits with nuts

or

The Panna cotta 

with fresh cream with a raspberry, blackberries and blueberries sauce

The Chef's menu

€ 35,00

Consisting of a choice of three dishes:

The Caciocavallo: tasty cheese grilled, served with little tomatoes 

or

The Lillaz trout* soused in vinegar and julienne vegetables

or

The Marinated loin pork with orange, red currant and julienne of fennel



The Duo of home-made ravioli*, filled with wild game and fruits

or

The Straccetti*, chestnut flour pasta with mocetta and cheese

or

The Venison*, a tasty civet with thyme of Valnontey

or

The Entrecôte, savory beef meat, grilled and served with a vegetable




The Clafoutis, rhubarb and raspberries tart served with ice cream 

or

The Apple strudel served warm with vanilla sauce and ice cream 

or

The Fontina DOP tasting, local alpine cheese 




To start

- The Lard of Arnad DOP**, served with honey and cinnamon chestnuts and "meculin", the home-made sweet bread € 10,00
- The Mocetta**, a dried beef meat carpaccio of the Valley seasoned with walnut-oil and lemon € 10,00
- The Loin pork**, home-made marinated, with orange, red currant and julienne of fennel € 13,00
- The Caciocavallo**, tasty cheese grilled and served with fresh, Mediterranean-flavored little tomatoes (V) € 13,00
- The Lillaz trout* soused in vinegar**, tender trout fillets and julienne of vegetables € 13,00
- The Plate of the Valley**, the best charcuterie and cheeses of the Aosta Valley, served with a home-made jam € 16,00

"Pasta" and soups

- The Valpellinentse**, a tasty soup of cabbage, bread, and Fontina cheese DOP, baked in the oven (V) € 10,00
- The Rustic soup**, a rich soup full of barley, millet, spelt, beans, and lentils (V) € 10,00
- The Tagliolini****, fresh egg-pasta, sauté with mushrooms (V) € 12,00
- The Straccetti***, home-made chestnut flour pasta with mocetta and cheese of the Gressoney Valley € 13,00
- Duo of home-made ravioli***, some filled with venison and blueberries and the others with wildboar and apple, sauté with butter and thyme € 14,00

The polenta of rustic corn flour ground to stone

- The Polenta concia**, gratin of polenta and Fontina DOP,
the typical cheese of the Valley  € 10,50
- The Bleu d'Aoste polenta**, tasty polenta baked in the oven with Bleu
d'Aoste blue cheese  € 10,50
- The Polenta and mushrooms**, rustic polenta served with porcini
mushrooms pan-fried  € 16,00

The meats served with polenta

- The Little pork sausages**, soft and savory sausages, stewed
in tomato sauce..... € 12,00
- The Carbonada**, tender beef stewed, scented with the white
wine Petite Arvine € 14,00
- The Venison***, a tasty civet with thyme of Valnontey € 15,00
- The Wild boar* ragout**, seasoned with mushrooms
and mountain herbs..... € 16,00
- The Meats selection***, a sampling of all the meats, matched with a
polenta and Fontina DOP cheese gratin
(minimum 2 persons / rate per person)..... € 19,50
- Surcharge for polenta concia gratin side dish of meats..... € 5,00

The other meats and the Fondue

The Entrecôte, around 300 gr of savory beef meat, grilled and served with a vegetable..... € 18,00

The Lamb chops** "scottadito", scented with mountain herbs and served with a vegetable..... € 19,00

The Aosta Valley fondue, prepared with the Fontina DOP cheese and served with bread croutons, steamed potatoes as well as a plate of charcuterie of the Valley..... € 20,00

The small suggestions...

The Rustic salad, salad in season, with the mocetta dried meat, toasted bread, goat cheese and the sauce vinaigrette..... € 10,00

The Mountain salad, salad in season with walnuts, pear, Bleu d'Aoste blue cheese and vinaigrette sauce ..... € 10,00

The Mixed salad with tomatoes and julienne of carrots ..... € 6,00

The Vegetables of the day** * ..... € 6,00

The Fontina DOP cheese tasting ..... € 7,00

The Cheese selection, a sampling of the best mountain cheeses, served with a homemade marmalade ..... € 13,00

FOR OUR HOMEMADE
DESSERTS

PLEASE ASK THE WAITER

The evening menu € 25,00

Fixed menu that consists of two courses and a dessert
Ask for the dishes of the day

For the children up to 12 years

Polenta with milk.....	€ 7,00
Pasta with bolognaise or tomato or pesto or olive oil sauce	€ 7,50
Gratin of polenta and Fontina DOP cheese.....	€ 8,00



Plate of ham and salami with roasted potatoes.....	€ 7,00
Stewed small sausages served with polenta.....	€ 8,00
Grilled hamburger** served with roasted potatoes.....	€ 8,00



Little ice cream, chocolate cream of Cogne, a fruit or a yogurt.....	€ 5,00
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Full children's menu (two dishes and a dessert) € 17,00

Information about substances or products causing allergies
are available, just contact the waiter.

**Frozen ingredients

Fresh product quick-frozen at -18°C

 Vegetarian dishes

Cover and still water of the Gran Paradiso are offered

Micro-filtered sparkling water €2,50

For meals served on the terrace: € 2,50 per person

HOMEMADE DESSERTS

La Panna cotta €5,50

con la fresca crema di latte e la sua salsa ai lamponi, more e mirtilli
avec la crème fraîche et sa sauce aux fruits rouges
with fresh cream and its raspberry, blackberries and blueberries sauce

La Crema di Cognac €6,00

il classico dessert "cognein" al cioccolato con le "tegole" alla nocciola
le classique dessert "Cognein" au chocolat et ses biscuits aux noisettes
the classic "Cognein" dessert with chocolate and biscuits with nuts

Lo Yogurt alpino €6,00

bianco cremoso, fatto in casa e servito con la salsa ai frutti di bosco
onctueux, fait maison et servi avec sa sauce aux fruits rouges
creamy, homemade and served with wild berries sauce

La Crostata della Barme €6,50

golosa pastafrolla ai frutti di bosco e la salsa alla vaniglia
la tarte gourmande aux fruits des bois et sauce à la vanille
tender cake with wild berries and vanilla sauce

Il Parfait alle castagne e agrumi €6,50

rinfrescante parfait con salsa di caffè alla valdostana e biscotti maison alla cannella
rafraichissant parfait aux châtaignes et agrumes, sauce au café et biscuits maison à la cannelle
Chilly "parfait" with chestnuts and citrus fruits, coffee sauce and homemade cinnamon biscuits

Il Semifreddo al Gagnépy €7,00

sfizioso semifreddo al gagnépy con tegole e crema ganache al cioccolato fondente
délicieux parfait au génépy avec des biscuits à la noisette et crème ganache au chocolat
delicious frozen mousse with génépy flavour, biscuits with nuts and chocolate ganache cream

Lo Strudel di mele €7,50

con pinoli, uvetta e cannella, servito tiepido con salsa vaniglia e gelato alla crema
aux pignons, raisin secs et cannelle, servi tiède sur sa sauce à la vanille et la boule de glace
with pine-nuts, raisin and cinnamon, served warm with vanilla sauce and ice cream

Il Clafoutis €7,50

morbido tortino con rabarbaro del nostro orto e lamponi, servito tiepido con gelato
à la rhubarbe de notre jardin et aux framboises, servi tiède avec la glace
soft cupcake with rhubarb from our garden and raspberries, served warm with ice cream

Tutti i dessert sono fatti in casa e vi consigliamo di accompagnarli con un calice di
Touts les desserts sont fait maison et peuvent être accompagnés d'un verre de
All the desserts are homemade and can be accompanied by a glass of

Muscat Petit Grain Flétry €6,00 - Gagnépy maison €3,50