

The Alpin menu

€ 26,50


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 sautéed 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 and a raspberry, blackberries and blueberries sauce

The Chef's menu

€ 35,00


Consisting of a choice of three dishes:

The Caciocavallo: tasty cheese grilled and served with little tomatoes 

or

The Stream trout* soused in vinegar and with julienne vegetables

or

The Pumpkin flan with amaretto biscuits crumble and fondue cheese from the Garin's farm, served with a bouquet of mixed salad 



The Duo of home-made ravioli*, stuffed with venison and blueberries and with purple potatoes and grilled ham, sautéed with butter and thyme

or

The Straccetti*, home-made chestnut flour pasta, sautéed with mocetta and cheese of the Gressoney Valley


or

The Venison*, a tasty civet with thyme of Valnontey

or

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




The Gran Paradiso, soft cake of white polenta and coconut with a heart of raspberries and rhubarb, red berries powder and white chocolate 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 € 11,00

The Mocetta, a dried beef meat carpaccio of the Valley seasoned with walnut-oil and lemon € 11,00

The Caciocavallo, tasty cheese grilled and served with fresh, Mediterranean-flavored little tomatoes (V) € 13,00

The Pumpkin flan, with an amaretto biscuits crumble and a cheese fondue from the Garin's farm (V) € 13,50

The Stream trout* soused in vinegar, tender trout fillets and julienne of vegetables € 14,00

The Plate of the Valley, the best charcuterie and cheeses of the Aosta Valley, served with a home-made jam € 17,00

"Pasta" and soups

The Valpellinentse, a tasty soup of cabbage, bread, and Fontina cheese DOP, baked in the oven (V) € 11,00

The Rustic soup, a rich soup full of barley, millet, spelt, beans, and lentils (V) € 11,00

The Tagliolini**, fresh egg-pasta, sautéed with mushrooms (V) € 13,00

The Straccetti*, home-made chestnut flour pasta, sautéed with mocetta and cheese of the Gressoney Valley € 13,50

Duo of home-made ravioli*, stuffed with venison and blueberries and with purple potatoes and grilled ham, sautéed 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  € 11,50

The Bleu d'Aoste polenta, tasty polenta baked in the oven with Bleu d'Aoste blue cheese  € 12,00

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 € 14,00

The Carbonada, tender beef stewed, scented with the white wine Petite Arvine € 15,00

The Venison*, a tasty civet with thyme of Valnontey € 16,00

The Wild boar* ragout, seasoned with mushrooms and mountain herbs € 17,00

The Meats selection*, a sampling of all the meats, matched with a polenta and Fontina DOP cheese gratin
(minimum 2 persons / rate per person) € 21,00

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 € 19,00

The Lamb chops** "scottadito", scented with mountain herbs and served with a vegetable € 21,00

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 € 11,00

The Mountain salad, salad in season with walnuts, pear, Bleu d'Aoste blue cheese and vinaigrette sauce  € 11,00

The Mixed salad with tomatoes and julienne of carrots  € 7,00

The Vegetables of the day** *  € 7,00

The Fontina DOP cheese tasting  € 8,00

The Cheese selection, a sampling of the best mountain cheeses, served with a homemade marmalade € 14,00

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
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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
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Little ice cream, chocolate cream of Cogne, a fruit or a yogurt.....	€ 5,00

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