

The Alpine menu

€ 32,00

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 



"Polenta concia", gratin of polenta and Fontina cheese 

or

The Small sausages stewed in tomato sauce with polenta



The "Crema di Cogne" 

the classic "Cognein" dessert with chocolate and hazelnut biscuits

or

The Panna cotta 

with fresh cream and a raspberry, blackberries and blueberries sauce

Cover charge €3.00 per person,
includes still or sparkling Gran Paradiso water,
bread and service

The Chef's menu

€ 39,00

consisting of a choice of three dishes:

The Mountain Ricotta cheese, baked in the oven with confit tomatoes,
caramelized onion and spiced bread crouton 

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
ricotta cheese and lemon, sauteed with butter and thyme

or

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

or

The Venison*, a tasty civet with thyme of Valnontey, served with polenta



The Clafoutis, soft cupcake with rhubarb from our garden and cherries, served
warm with raspberry 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 € 13,00

The Mocetta, a dried beef meat carpaccio of the Valley seasoned with walnut-oil and lemon € 13,00

The Mountain Ricotta cheese, baked in the oven with confit tomatoes, caramelized onion and spiced bread crouton (V) € 15,00

The Pumpkin Flan, with an amaretto biscuits crumble and a cheese fondue from the Garin’s farm of Gimillan (V) € 15,00

The Stream Trout* soused in vinegar, tender trout fillets and julienne of vegetables € 16,00

The Plate of the Valley, the best charcuterie and cheeses of the Aosta Valley, served with a home-made jam (V) € 19,00

“Pasta” and soups

The Valpellinentse, a tasty soup of cabbage, bread, and Fontina cheese DOP, baked in the oven (V) € 13,00

The Rustic Soup, a rich soup full of barley, millet, spelt, beans, and lentils (V) € 13,00

The Tagliolini**, fresh egg-pasta, sauteed with mushrooms (V) € 15,00

The Straccetti*, home-made chestnut flour pasta, sauteed with mocetta and cheese of the Gressoney Valley € 15,50

Duo of home-made ravioli*, stuffed with venison and blueberries and with ricotta cheese and lemon, sauteed with butter and thyme € 16,50

The polenta of rustic corn flour ground to stone

The Polenta Concia, gratin of polenta and Fontina DOP, the typical cheese of the Valley  € 13,00

The Bleu d'Aoste polenta, tasty polenta baked in the oven with Bleu d'Aoste blue cheese  € 13,50

The Polenta and Mushrooms, rustic polenta served with pan-fried porcini mushrooms  € 17,00

The meats served with polenta

The Little Pork sausages, soft and savory sausages, stewed in tomato sauce € 15,50

The Carbonada, tender beef stewed, scented with the white wine Petite Arvine € 16,50

The Venison*, a tasty civet with thyme of Valnontey € 17,50

The Wild Boar* ragout, seasoned with mushrooms and mountain herbs € 19,00

The Meats Selection*, a sampling of all the meats, matched with a gratin of polenta and Fontina DOP cheese
(minimum 2 persons / rate per person) € 23,00

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 side dish of your choice € 22,00

The Lamb Medallion* in Porchetta, cooked at low temperature with redcurrant sauce and a side dish of your choice € 23,00

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 € 22,00

The small suggestions...

The Rustic Salad, salad in season, with the mocetta dried meat, toasted bread, goat cheese and the sauce vinaigrette € 12,00

The Mountain Salad, salad in season with walnuts, pear, Bleu d'Aoste blue cheese and vinaigrette sauce  € 12,00

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  € 15,00

FOR OUR HOMEMADE DESSERTS PLEASE ASK THE WAITER

This evening the Chef suggests...

Daily menu consisting of a first course, a main course and a dessert. See the separate menu..... € 31,00

For children up to 12 years old

Polenta with milk  € 8,00

Pasta with bolognaise or tomato or pesto or olive oil sauce  € 8,50

Gratin of polenta and Fontina DOP cheese  € 9,00



Plate of ham and salami with roasted potatoes € 8,00

Stewed small sausages served with polenta € 9,00

Grilled hamburger** served with roasted potatoes € 10,00



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

Full children's menu (two dishes and a dessert) € 19,00

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 charge €3.00 per person,
includes still or sparkling Gran Paradiso water,
bread and service**