



*List of
wines*



Appetizers

Tempura courgette flowers** with hot goat cheese € 16

Fried prawns* with tomato chutney € 21

Baked Breme onion (Slow Food Presidium) with bagna cauda sauce € 15

Creamed cod with polenta croutons € 20

Salad of calamari, sliced vegetables and seaweed € 19

Aosta Valley cured meats with chestnuts, butter, and honey € 17

First courses

Burnt wheat flour maltagliati** with roe deer ragù € 18

Potato and spinach gnocchi** with Gorgonzola € 16

Acquerello rice with courgette flowers, porcini mushrooms, and crispy

bacon € 22

Agnolotti del plin** with mountain pasture butter € 17

Spaghetti with clams € 22

Borlotti bean soup € 15

Mediterranean salad with chickpeas, cucumbers, and Breme onion € 12

Nicoise salad with Mediterranean tuna, anchovies, potatoes, quail eggs, and

cherry tomatoes € 12

Mixed salad € 10

Second courses

Morgex trout fillet** with cherry tomatoes and Taggiasca olives

€ 18

Grilled octopus* with Mantuan pumpkin compote € 24

Grilled lamb de Prés-salés with baked potatoes € 27

Aosta Valley beef fillet Consorzio AREV cooked at 55°, spinach

and Breme onion in raspberry vinegar € 35

Suckling pig cooked at low temperature with mashed potatoes

€ 19

Cheese and desserts

Tasting of traditional cheeses from Aosta Valley € 17

Linz cake with melon sorbet € 10

Chocolate bar with cream ice cream € 10

Grand Marnier parfait € 10

Millefeuille with forest fruits € 10

Homemade ice creams and sorbets € 7

Cover fee of € 3 per individual

Dishes labeled with (*) are made using frozen or deep-frozen ingredients at the source.

In order to maintain product quality and safety, certain items undergo blast chilling at -40°.

**Some fresh animal and fish products are rapidly blast chilled to ensure quality and safety, as outlined in the HACCP Plan according to EC Reg. 852/04 and EC Reg. 853/04.

Customers should notify the dining room staff of their requirement for allergen-free foods before placing an order. Cross-contamination is possible during food preparation in the kitchen. As a result, our dishes may include allergenic substances listed in EU Reg. 1169/11.