



Starters

Aosta Valley venison carpaccio

with grilled mushrooms and peaty whisky

€ 20.00



Aosta Valley rabbit tuna

rabbit meat in oil with warm brioche
bread, celery and horseradish mayonnaise

€ 15.00



Nettles cream

with sheep cheese fondue and marinated egg yolk

€ 15.00



Duck's tartare

with veal marrow and hazelnuts

€ 20.00



The tartlet

with goat robiola cheese, apples and dried trout

€ 19.00



Montjovet sausage

with chestnuts cream, fondue of Mascognaz fontina
and crunchy lentils

€ 16.00





First courses

Burnt wheat tortelli

€ 18.00

stuffed with wildboar, roasted bell pepper sauce
and fried leeks

Rice and milk soup

€ 15.00

with sheep blue cheese, rhubarb and cocoa beans

Mountain pine flavoured spaghetti

€ 18.00

with veal liver flakes

Graubünden barley soup

€ 15.00

with cow mocetta, gruvier cheese and
cruncy vegetables

Raviolo aperto

€ 18.00

two layers of homemade pasta with mushrooms,
bacon and wild garlic cream



Main courses

Coq au vin Fumin

Aosta Valley chicken cooked with fumin wine and vegetables

€ 25.00

Aosta Valley venison shoulder

with chocolate sauce and chamomile

€ 27.00

Grilled flank steak

with potatoes' millefeuille and prunes' puree

€ 24.00

Grilled Aosta Valley wild boar rack

with green pepper sauce

€ 28.00

Spit-roasted Valchiusella's trout

with goat's yogurt and spiced chicory

€ 25.00



Dessert

Crepe cake with marron glacé

curd cheese, warm raspberry sauce and chocolate grappa

€ 10.00

Cooked pear with lavender

served with sheep robiola cheese, almonds crumble and white chocolate

€ 10.00

Green apple sorbet

with marinated celery and marshmallow

€ 10.00

French toast

served with fresh cream and tangerine marmelade

€ 10.00

Hazelnuts and chocolate

crunchy hazelnuts cake with coffee and orange jam

€ 10.00