

STARTERS

Roasted leek, buttermilk, Cantabrian anchovy, and black bread	25€
Fried egg on Becca d'Aveille fondue (organic eggs from Rêve en Vert)	18€
Venison tartar, rosemary marrow, and green apple	30€
Savory red cabbage strudel, rennet apple and Fontina fondue with Kirsch	25€

FIRST COURSES

Braised beef ravioli, red onion, and mountain thyme on Toma di Gressoney fondue	30€
Orzotto (barley risotto) with wild mountain herbs and chicory coffee	28€
Spaghettoni with duck ragout, chocolate powder and 36-month aged Parmigiano	30€
Black bread gnocco with crispy guanciale, fava bean pesto, and Pecorino	28€

MAIN COURSES

Pork tenderloin "in porchetta" style, beetroot, and its reduction	35€
Warm Bleu d'Aosta pudding with its fondue and red onion jam	28€
Lamb chops in a panko and hazelnut crust with chicory salad flavored with anchovy and raspberry vinegar	38€
Venison fillet, juniper salad, foie grasse and Pinot Noir reduction	48€
Valle d'Aosta Cheese selection curated by Stefano Lunardi from Erbavoglio	30€

DESSERTS

Tarte Tatin with vanilla gelato	12€
Chestnut tart with rosemary and pine nuts	12€
Three-chocolate mousse and raspberries	15€

Cover charge 5€

Bread, artisanal breadsticks, puffed polenta, and water

For any information on substances and allergens,
ask the staff for the allergen table.