



OUR WINTER MENU

STARTERS

Beef tartare stuffed with burrata cheese, crumbled tarallo and semi-dry cherry tomatoes

Aosta Valley selection of local cold cuts and cheese

Cotechino (pork sausage) cooked at low temperature on creamed corn

Shrimp trio (tempura shrimp with pepper ketchup, shrimp carpaccio with its mayonnaise and tartare)

Porcini mushroom and toma cheese flan, toma cheese fondue and Champignon mushroom tartare

FIRST DISHES

Chef's risotto (minimum 2 people, minimum 20 min.)

Homemade tagliolini pasta with pistachio sauce and raw shrimps

Paccheri pasta with pork rib ragout and "fior di latte" cheese cream

Maltagliati pasta with duck ragout and toasted almonds

Ravioli filled with mozzarella and confit cherry tomatoes on a chickpea cream

SECOND COURSES

Boemia Rossa beef fillet, wine sauce and potato millefeuille

Rack of deer with cranberry sauce and Thyme carrot puree

Grilled slice of amberjack fish with seasonal vegetables

Salmon with hazelnut breading on courgette cream and its chips

Aosta Valley's polenta mixed with butter, milk and Fontina cheese