

# The "Gourmet" menu

Tasting of 3 appetizers

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First Course

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Second course with side dish

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Dessert

Euro 60 per person  
Drinks not included

The menu is NOT divisible among several people but it is NOT mandatory for the entire table.

Small variations to the courses are allowed, upon request and according to the availability of the kitchen

COVER, SERVICE, HOME-MADE BREAD AND SPRING WATER 2  
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\*In the absence of fresh product, we advise customers that some products can be frozen or blast chilled according to current legislation.

# Antipasti

TASTING OF OUR APPETIZERS  
(4 tastings listed below) 26

Mousse of Ricotta fresh cheese, with orange  
moustand, little onion in vinaigrette and black  
carbon cracker <sup>[7-11]</sup> 18

Tenderloin tartare, fondue of Fontina DOP cheese,  
capers and pistachio crumble <sup>[8-10]</sup> 19

Pumpkin soup, with his seed, and sausage "bodeun" <sup>(7)</sup> 19

Warm chestnuts with local honey (km 0), curls of  
butter from our mountain dairies, rum <sup>[7]</sup> 18

At the bottom of the menu our chopping boards!

\*In the absence of finding the aforementioned freson, we advise customers that some products can be frozen or stored according to current legislation. In order to guarantee quality and freshness, some products may have undergone a blast chilling process.

# Homemade first courses

Traditional Aosta Valley crepes, wholemeal, with saffron béchamel cream and orchid chicory\* 18

Fresh egg pappardelle with roe deer ragout, and artichoke heart\* 18

Traditional stone-ground semi-wholemeal "concia" polenta with mountain pasture Fontina DOP seasoned on high ground, au gratin in the oven 18

Grandma's soup: velvety vegetable soup, crunchy seeds. Croutons of homemade black bread and Fontina dop d'alpeggio served separately to be added as desired\* 17

The Valpellinentze "seuppa" revisited: savoy cabbage, homemade bread, mountain pasture fontina dop and porcini mushrooms\* 18

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## Second courses

*Served with natural semi-wholemeal Polenta minced a  
stone "Molino MottaFré"  
or side dish of the day*

Venison stew with Pinot Noir, cranberries and  
walnuts\* 29

Traditional salsicetta "the old way"\* 24

La carbonada,  
Veal sirloin stew with Blanc de Morgex et de La  
Salle wine and toasted almonds\* 29

Traditional stone-ground semi-wholemeal  
"concia" polenta with mountain pasture Fontina  
DOP seasoned on high ground, baked au gratin 18

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# **Genuine flavors and aromas**

## ***Tasting of typical cured meats***

### ***Vallée d'Aoste Jambon de Bosses DOP***

National pork leg raw ham, salted with a preparation based on sea salt and certified herbs from the Aosta Valley. Seasoned at an altitude of 1600 meters above sea level for at least 12 months.

### ***The Cup of Morgex***

Capocollo of pork with mountain herbs and salted and seasoned juniper on a bed of hay

### ***Motzetta the Bosses***

Seasoned leg of beef Traditional Aosta Valley product of ancient origins.

### ***Salam de Borsa***

Pork salami, soft and tasty

### ***Sweet Lard de Bosses***

Salted pork lard, sweet like a jambon. The flavor is enriched by the addition of mountain herbs.

18,00

5 tastings of cured meats with a slice of Fontina Dop from the pastures aged in height

# Tasting of typical cheeses

## *The Fontina d'alpeggio DOP*

raw cow's milk, with a sweet taste and a soft and melting texture in the mouth  
Cheese winner of the Gold Medal in the Mountain Cheese Olympics

## *Natural or flavored Toma*

medium-aged raw, whole or partially skimmed cow's milk

## *Goat's Toma Km 0*

raw goat's milk, salty, slightly spicy with lactic aroma, soft on the outside, more compact on the inside

18.00

5 tastings paired with local honey Km 0 and fruit mustard

# The corner of delights

8,00

Traditional panna cotta in 3 variants of your choice: natural,  
red fruits, chocolate

Creme brulee

Shepherd's cream: creamy dark chocolate and handmade tiles

Sorbet of the day

Apple strudel with fresh whipped cream and vanilla cream

Coppa "Mont Blanc": Organic chestnuts with soft whipped  
cream and hot chocolate

Tarts or cakes or desserts of the day

CONTINUES... Meditation wines  
In combination with our desserts!