

## The "Gourmet" menu

Tasting of 4 appetizers

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First Course

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Second course with side dish

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Dessert

Cover included  
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, 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)

Alpine caprese: alpine “seras” mousse on a bed of fresh tomato gazpacho, basil surprise[7-11].

Tenderloin tartare, rocket pesto and olive, capers and pistachio crumble [8-10]

Carpaccio herb-marinated beef with yogurt and chives (7)

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

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\*

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

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

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\*

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

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the current legislation. In order to guarantee quality and freshness, some products may have undergone a temperana abatement process

### 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\*

Traditional salsicetta "the old way"\*

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

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

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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.

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

5 tastings paired with local honey Km 0 and fruit mustard

The corner of delights

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!