Mountain Cuisine

Mountain cuisine, for we dwell in the mountains.
We cook what surrounds us and what has, through generations, sustained these valleys.
Cooking is neither fashion nor art.
Cooking is a calling of the spirit.
To live and share with those who raise, who cultivate, who craft our ingredients: this is the first manifestation of that calling.
To bring their bounty to our kitchen and transform it into nourishment becomes, then, the most natural consequence.
To gather the wild herbs from our mountains-that, indeed, is pure pleasure.

Buon Appetito.

Micro-filtered spring water (0,75 cl)	€ 3	Cover charge, artisan bread and homemade baked goods	€ 4

❄ STARTERS

« La Granda » beef* tartare, € 24
bagna càuda foam and roasted hazelnuts

Morgex Rainbow Trout* three ways: € 22
smoked mousse, marinated and smoked carpaccio,
fresh tartare. Wasabi sauce and fresh mountain cheese

Goat's milk Tomme cheese Fondue Farm « L'Arolla », € 20
potatoes, Valdostan Cotechino sausage, pickled
gherkins, and brioche

Potato and Porcini mushroom Cappuccino, € 18
homemade truffle croissant

❄ FIRST COURSES

Homemade Tagliolini*, € 26
egg yolk, black truffle, and hen broth

Quail* risotto, € 24
scented with rosemary and mountain *Grana* cheese

Ravioli* stuffed with « Moncucco » Farm Pheasant, € 24
on a bed of black Beluga lentils

Vegan beetroot Gnocchi*, € 20
vegetable ragout and almond cream

*Fresh product subjected to rapid temperature reduction to ensure food safety
(EC Reg. 853/2004)
**Products frozen or deep-frozen at source.

❄ MAIN COURSES

Crusted Venison* medallion, € 34
wrapped in *speck*, Porcini mushroom petals and cream, wine-poached pears

Seared sturgeon* fillet, € 32
valdostana-style cauliflower and black truffle

Stuffed rabbit* roulade, € 30
sweet potato puree, saffron Jerusalem artichokes, beetroot, and *Baladin* beer sauce

Seasonal vegetable Millefeuille, € 24
homemade « rubra » sauce, vegetable puree dots

❄ CHEESES

Mosaic of Territories:
Selection of Cheeses from the Trolley From € 16 To € 32

Each cheese we present tells the story of its land, the result of passionate research.

We have personally selected small artisan producers who still work according to tradition, with raw milk and great patience.

Let us guide you through your tailored tasting by choosing from 4 to 8 selections

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DESSERTS

Tarte Tatin, € 12
pine bud syrup and vanilla ice cream

Black Forest Ingot, € 12
apple sorbet

Mont Blanc, € 10
valdostan chestnut cream, meringue, Chantilly cream, mandarin sorbet

Trio of ice creams and sorbets, € 8
daily changing flavors

Sliced fresh fruit platter, € 10
seasonal selection

MOUNTAIN EPILOGUE

Amaro Hebo Lebo € 7
Ottoz – Aosta Valley

Genepy bianco € 7
Vertosan - Aosta Valley

Grappa di Fumin € 7
Vertosan - Aosta Valley

Acquavite di Pere Williams € 8
Vertosan - Aosta Valley

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OUR SUPPLIERS & PARTNERS

CONSORZIO “LA GRANDA”

We chose the Piemontese Cattle Breed from "La Granda" because we believe in a new concept of production. Since 1996, this consortium has combined the search for gastronomic excellence with the most rigorous animal welfare. Every cut we serve comes from certified farms that guarantee the "5 Freedoms": a healthy environment, absence of stress, and natural feeding. Meat that is good for two reasons: for its unique flavor and for the ethics with which it is produced.

AZIENDA AGRICOLA “MONCUCCO”

In the heart of the Vercelli plains, the Greppi family carries on a unique tradition: the breeding of high-quality barnyard animals and game. We chose Moncucco for their uncompromising philosophy: genetic selection, natural feeding, and artisanal processing that still includes dry plucking and hand finishing. A signature product, loved by great chefs, that transforms white meat into an intense and refined gastronomic experience.

AZIENDA AGRICOLA “L’AROLLA”

In La Thuile, in the hamlet of Les Granges, stands a small family-run farm where time seems to have stopped. Here, Azienda Agricola L'Arolla raises its goats in total freedom, letting them graze among the fresh flowers and wild herbs of our mountains. The result is zero-km goat cheeses, handcrafted immediately after milking. Honest products that encapsulate in their aromas all the purity of the Alpine air and the passion of those who love their land.

LA TCHAVANA – AZIENDA AGRICOLA BAGNOD

At 2000 meters above sea level, at Alpe Metsan, stands a magical place where time follows only the rhythm of nature. Here, the Bagnod family manages the "highest cellar in Europe," a unique stone and wood environment crossed by spring water, where their cheese wheels age slowly. We chose their cheeses for the intensity that only high altitude can offer: raw milk, pristine pastures, and a heroic aging process that can be tasted in every bite.

❄ TROTICOLTURA MORGEX ❄

At the foot of Mont Blanc, there is an oasis where pure water gushes all year round at a constant temperature of 8°C. This is where Troticoltura Morgex raises its fish, respecting nature's slow pace. We chose their Trout because they grow in a pristine environment, without forcing. The result is lean, firm meat with a very delicate taste, bringing the crystalline freshness of our mountain streams to your table.

❄ PROSCIUTTIFICIO DE BOSSES ❄

In Saint-Rhémy-en-Bosses, there is only one reality capable of best interpreting the rigid regulations of the PDO: Prosciuttificio De Bosses. Here, the Follioley family and their partners carry on an ancient tradition, curing every single leg with sea salt and native valley herbs. Thanks to their dedication, we can offer you this rare product, cured in the facility located exactly at the center of the Great St. Bernard air currents, essential for its unique maturation.

❄ ECOR ❄

The quality of a dish is born even before the kitchen: it is born in the soil. For our staple products, we chose Ecor, a company that has led the organic and biodynamic revolution in our country since 1987. Choosing Ecor means supporting agriculture that does not exploit the soil but nourishes it. It means bringing to your table ingredients grown without synthetic chemicals, fully respecting natural cycles, to guarantee you not only taste but also health and deep well-being.

❄ AZIENDA AGRICOLA QUINSON ❄

In Morgex, the name Quinson is synonymous with high gastronomy. From the same family that made the historic Café Quinson famous, comes an agricultural production of absolute level. We chose their products because they are born from a rigorous philosophy: respect for ancient times and the search for perfection. Whether it is their alpine cheeses or artisanal cured meats, every taste carries the signature of those who deeply know the art of flavor.

❄ BIO PANETTERIA DI VERROGNE ❄

While the fresh bread you find at your table is the fruit of our chefs' daily work, for Breakfast and for some special preparations, we wanted true specialists by our side. We chose La Biopanetteria for its unique baked goods – such as black rye bread or large leavened products – made with stone-ground flour and cereals of their own production. A collaboration that allows us to offer you, from morning to night, the best of Valdostan baking art.