

5 COURSES TASTING MENU

Mountain pasture fontina cheese
soufflé and cauliflower

OR

Crayfish bouchée à la reine



Black cabbage tagliolini



Butter pan-fried sturgeon with mountain herbs

OR

Wild boar tourte with beetroot



Cheese selection from the Aosta Valley

OR

Green salads with herbs



Flower of the south

OR

Guglielmo Tell roasted apple

140€

The chosen tasting menu will be served to all guest



Depending on the season, and in order to preserve their freshness and availability,
some ingredients might be frozen or blast frozen.
Our staff will provide any information regarding allergenic ingredients or products.

7 COURSES TASTING MENU

Purple: potatoes, flowers and cabbage



Aosta Valley ramen

OR

Poirot Vs Puarò (Typical soup)



Valpelinese pasta



Arctic char and chard with fennel and citrus fruit salad



Glazed lamb and winter sprouts

OR

Grilled venison and royal sauce



Cheese selection from the Aosta Valley

OR

Green salads with herbs



Flower of the south

OR

Guglielmo Tell roasted apple

OR

Fly in the sky

180€

The chosen tasting menu will be served to all guest



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