










## A la carte menu

### APPETIZERS

- Salad 6/21:** Rapunzel salad, edible flowers, sakura cress, sorrel, radish, € 12.00  
smoked salmon trout tartare (our production), dressing of creme fraiche 
- Fontina cheese fondue from the pastures**, seasonal vegetables,  crispy egg, € 16.00  
wafer rye
- Beef tartare**, fennel brunoise, wasaby smelling eggs, garlic sauce black € 16.00  
and fried salsify 
- Seared scallop \***, frayed veal cheek, burrata foam, peas broken  € 16.00
- Duck foie gras in torcione**, peaches snuffbox with star anise,  brioches € 20.00








### FIRST DISHES

- Tortelli \* with guinea fowl plin**, creamed in hay butter, pioppini mushrooms € 16.00
- Cappellacci \* of seiras** (Aosta Valley ricotta) with fine herbs, tomato water, € 16.00  
fried basil
- Potato gnocchi**, venison stew with cabbage  € 16.00
- Spaghettoni** (Benedetto Cavalieri), creamed with smoked cow's whey, € 18.00  
seared red shrimp from Mazzara del Vallo \*, spring onion, herring caviar (11 min cooking) 



 **gluten-free products (to be communicated when ordering)**

**\* for better conservation and for the maintenance of the organoleptic qualities of some foods,  
they could be subjected to a lowering of the temperature and subsequently frozen**

## SECOND COURSES

<b>Fillet of beef</b> , with fine herbs, braised salsify, wild broccoli 	€ 30.00
<b>Venison sirloin</b> , chocolate land, carrot cream, Icelandic lichen caramelized 	€ 25.00
<b>Rack of lamb</b> , mini turnip pickles, yogurt, grenaille potatoes 	€ 25.00
<b>Suckling pig</b> , mini baby carrots, caramelized Jerusalem artichoke 	€ 22.00
<b>Seared arctic char fillet</b> (Troticultura Morgex), with its eggs, cream of nettles and yarrow 	€ 22.00
<b>Aosta Valley cheese plate</b> with fruit chutney and honey 	€ 12.00
<b>Grenaille potatoes</b>  € 6.00	

## DESSERT € 9.00

<b>Chocolate cake with soft heart of passion fruit cream</b> , coconut ice cream, mango gel (10 min cooking)	
<b>Fillo pastry strudel, blueberry and gianduia ragout</b> , raspberry ice cream (10 min cooking)	
72% Valrhona chocolate sphere, almond ice cream, elderberry cherries, crumble hot sangria sauce	
<b>Mini cake:</b> Bavarian peaches, lime crumble, peaches in syrup, whipped cream	
<b>Spumone nougat</b> , caramelized port strawberries 	
<b>Ice cream cup (our production)</b> , custard, berries and meringues 	

**Cover charge and our homemade bread \* € 3.00 -**

**Microfiltered water € 3.00 - Natural and sparkling Lurisia water € 3.50 -**

**Natural and sparkling Lurisia water 0.50l € 2.00 - Coffee € 2.50**