

Starters...

- "Carpegna" raw ham with Saint Pierre apple fritters 
€20.00
- Beef tartare, artichoke julienne, fossa cheese with mustard emulsion 
€21.00
- Foie gras escalope on brioche bread, mango with passion fruit sauce
€22.00
- Our smoked salmon with buffalo burrata and basil dressing 
€21.00
- Mantuan pumpkin flan with Gressoney toma fondue  
€18.00
- Poached egg, new potato, Parmesan cream and black truffle   
€22.00

First Courses...

- Creamy risotto with Treviso radicchio, Taleggio cheese and sausage 
€18.00
- Potato dumplings with basil, cherry tomato puree and buffalo mozzarella 
€18.00
- Sautéed mezzi paccheri with Neapolitan ragout and sweet Provola cheese 
€18.00
- Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese  
€18.00
- Scialatielli with mussels, lime-scented artichokes
€20.00
- Cream of cauliflower with anchovy and olive bruschetta 
€18.00

Main Courses...

- Beef fillet mignon in a "boite" with Neapolitan-style braised escarole
€28.00
- Thyme-seared duck breast in creamed corn with blueberry reduction  
€26.00
- Beef carbonada with golden polenta croutons 
€24.00
- Sautéed octopus with potato cream, green sauce and Modena balsamic vinegar 
€25.00
- Spicy chicken with roasted potatoes 
€22.00
- Chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise 
€22.00

Dishes marked with  €48,00 (3 courses) | €60,00 (4 courses)

We are happy to serve alternative **gluten-free**  and **vegetarian dishes** 

Detox Menu

Herbal tea

Cereal fantasy, vegetable brunoise, exotic fruit with tofu 

Crispy chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise 

Vegetable panna cotta with fruit sauce

€45,00

1908

Grilled entrecôte with its potatoes and seasonal vegetables 

€32,00

Our veal cutlet with Saint-Oyen grilled ham and DOP Fontina cheese

€35,00

Beef fillet (220 gr.) with sautéed potatoes and seasonal vegetables 

€38,00

Grilled fish (according to arrivals) with side dish of potatoes and seasonal vegetables 

€38,00

Dessert...

Mango and coconut bavarois with raspberry coulis

Coffee semifreddo with hazelnut and egg nog sauce

Grand Marnier and nougat parfait with dark chocolate sauce

Our friandises

12,00 €

Crème de cogue / Crème caramel / La fiocca (whipped cream with grappa)

Panna cotta with berries sauce

Tart with seasonal fruit

Dessert of the day

10,00 €



Children's Menu

Potatoes' gnocchi with tomato and basil
Spaghetti with tomato sauce



Milanese escalope (chicken) with fries
Hamburger with fries



Ice cream

€25,00



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