

Veal millefeuille with tuna sauce in crispy puff pastry €21.00

Selection of cured meats from Aosta Valley with croutons of black bread with honey (m) €20.00

Pink prawn tartare, black rice, avocado, mango with passion fruit dressing 👔 €24.00

Duck veils with celery salad, pumpkin seeds and orange mayonnaise €21.00

"Brick" pasta with artichokes and ricotta cheese with fresh tomato emulsion 🖊 €20.00

Buffalo mozzarella with chopped cherry tomatoes, capers and Taggiasche olives with basil €21.00

> Alpine salmon trout with yogurt sauce and blueberry vinegar 👍 €21.00

Poached egg with black truffle and grana Padano sauce 🏸 💢 €21.00

Saffron risotto with monkfish chunks with caper emulsion €20.00

Filst Coulses ...

Vegetable lasagne with light smoked scamorza cheese fondue 🖊 €18.00

Borage ravioli with butter, sage, parmesan cheese on cherry tomato cream 🖊 €18.00

> Sautéed egg tagliatelle with lamb ragout and soy beans €18.00

> Cream of asparagus with poached egg and crispy bacon €18.00

Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese 🗸 €18.00

> Potato gnocchi with Bleu d'Aoste and walnuts €18.00

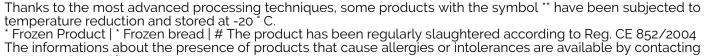
We are happy to serve alternative gluten-free(*) and vegetarian dishes











Main Coulses ...

Grilled swordfish in asparagus vinaigrette and toasted pine nuts (🐒 €26.00



Soft-cooked veal cheek, mixed salad and green sauce €25.00

Baked glazed veal shank with creamy potatoes and porcini mushroom sauce* €25.00

Deer morsels with Fumin on a medallion of undergrowth-scented polenta [m] €24.00

> Grilled entrecôte with its potatoes 🛞 €24.00



Rosemary chickpea sheets with oregano aubergines and soy mayonnaise $\sqrt{}$ €20.00



Grilled veal rib (minimum 2 people) 😭 €95.00

Grilled sea bream (minimum 2 people) €90.00

Sliced Irish Angus (180 gr.) with its grilled vegetables 🛞 €36.00



All main courses are served with a side dish of potatoes

Selection of cheeses with apple compote (Bleu d'Aoste - Fontina - Toma) €14,00

And Finally.

Small selection of cheese with apple compote (Bleu d'Aoste - Fontina - Toma) €10,00

> Grana cheese (20 months) €10,00

Crema di Cogne / Creme Caramel / Panna cotta with berris reduction/ La fiocca (whipped cream with grappa) / Ice cream / Dessert of the day €10.00

Dessett...

Menu GHB Parma ham aged 24 months with melon 🛞 or

Neapolitan bruschetta

Tomino in fantasy 🛞



Red mullet soused with crispy vegetables in teriyaki sauce



Our Aosta Valley-style crepe au gratin (m)

Bronze drawn spaghetti with tomato and basil 🗸



Fresh cavatelli sautéed with amatriciana sauce and pecorino Romano cheese grated

Pearl barley and spelled soup 🗸



Aosta Valley beef Carbonada with golden corn croutons (m)

Baked glazed leg of lamb with potatoes and artichokes pie

Spicy Chicken

bacon omelette 👔



Rosemary chickpea sheets with oregano aubergines and soy mayonnaise





Creme Caramel

or

Dessert of the day

or

Ice cream

€48,00 (3 courses) | €58,00 (4 courses)

(water, coffee and two glasses of wine from our selection are included)



Potatoes' gnocchi with tomato and basil Spaghetti with tomato sauce



Milanese escalope (chicken) with fries (included in the GHB MENU) Hamburger with fries (included in the GHB MENU)



Ice cream

€25,00



Scan the QRcode with your smartphone and download this menu so you can read it comfortably whenever you want





Thanks to the most advanced processing techniques, some products with the symbol ** have been subjected to