

Young beef tartare with mango salad, avocado and balsamic dressing (€21.00



Shrimp* tartare in eggplant leaf with fresh tomato soup €22.00

Vegetable caponata with buffalo ricotta and pistachios €18.00



Asparagus flan in saffron pecorino cream √€18.00



Nicoise salad (€18.00

First Courses ...

Creamy risotto with cherry tomatoes, pecorino cheese and mint scent χ €18.00



Ricotta and spinach tortelloni with seasonal vegetables and tomato fillets 🖊 €20.00



Gragnano paccheri sautéed with Neapolitan ragout and sweet provola cheese rapé €20.00

Tagliolini 30 egg yolks sautéed with lobster ragout and datterini tomatoes confit €25.00

Ueca soup √ €18.00

Main Coulses ...

Mediterranean grilled swordfish with dried fruit salad (🐒 €28.00



Beef fillet bites with walnuts and grappa scent with chestnut mayonnaise €28.00





Poached egg with new potatoes, parmesan and black truffle €26.00



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







Aosta Valley Menu KmO

Welcome flûte

Selection of cured meats from Aosta VAlley with croutons of black bread with honey or

Alpine salmon trout with yogurt sauce and blueberry vinegar (3)
Potato gnocchi with Aosta Valley DOP fondue with mocetta crunchy

Beef carbonada with golden polenta croutons 🛞

€65,00

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 **(§)** €32,00

Our veal cutlet with Saint-Oyen grilled ham and DOP Fontina cheese €35,00

Beef fillet (220 gr.) with sautéed potatoes **(§)** €38,00

Grilled fish (according to arrivals) with side dish of potatoes €38,00

Dessett...

Mango Parfait with Spicy Chocolate Sauce
Coffee semifreddo with hazelnut icing and eggnog sauce
Warm chocolate cake with raspberry sauce
Apple tarte tatin with vanilla cream
Friandises with our homemade chocolates

12,00€

Crème de cogne / Crème caramel / La fiocca (whipped cream with grappa)
Panna cotta with berries sauce
Tart with seasonal fruit
Dessert of the day

10.00 €



Menu GHB

Raw Parma ham aged 24 months

Vegetable caponata with buffalo ricotta and pistachios



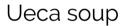




Gragnano paccheri sautéed with Neapolitan ragout and sweet provola cheese rapé

Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese $\sqrt{}$







Spicy chicken with roasted potatoes

Beef carbonada with golden polenta croutons 🗸



Mushroom omelette 🗸



Creme Caramel Dessert of the day Ice cream





Potatoes' gnocchi with tomato and basil Spaghetti with tomato sauce



Milanese escalope (chicken) with fries Hamburger with fries



Ice cream

€25,00



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



