



CANTINE GOURMET THEMATIC MENU 2019
Saturday and Sunday
€ 35,00 (Matched wine included)

Brasserie Les Pertzès

Baba on reblochon cheese fondue
and blood sausage crumble



Roasted lamb shank
on génépy beer reduction from Les Bières du Grand Saint Bernard brewery



Cogne custard panna cotta
with grappa sauce and *tegole* biscuits

Matched with two glasses of Aosta Valley wine

Reservations  +39 0165 – 749227



CANTINE GOURMET THEMATIC MENU 2019

Saturday and Sunday

€ 35,00 (*Matched wine included*)

Hostellerie de l'Atelier

Home-made loin carpaccio

with Grana cheese and rocket



Cogne Seupetta

(rice, cheese and bread soup)



Braised beef cheeks

with potato hash



Cogne custard

with tegole biscuits

Matched with two glasses of Aosta Valley wine

Reservations



+39 0165 – 74327



CANTINE GOURMET THEMATIC MENU 2019
Saturday and Sunday
€ 35,00 (Matched wine included)

La Barme

Soused Lillaz trout
with seasonal salad



Chestnut flour Kneflerne
sautéed with Gressoney smoked ham and Fontina cheese



Blanc de Morgex wine veal stew
with Bleu d'Aoste cheese polenta



Frozen strawberry mousse
with two chocolate sauce

Matched with two glasses of Aosta Valley wine

Reservations  +39 0165 – 749177

CANTINE GOURMET THEMATIC MENU 2019

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La Madonnina del Gran Paradiso

Salt cod mousse

with polenta croutons and mushrooms



Purple potato and beetroot powder gnocchi

with toma cheese fondue and walnut crumble



Iberian pork two ways

with potato timbale and vegetables



Breusa (red wine panna cotta)

with raspberry coulis, violet ice cream and *tegola* biscuit

Matched with two glasses of Aosta Valley wine

Reservations



+39 0165 – 74078



CANTINE GOURMET THEMATIC MENU 2019
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Le Bar à Fromage

Messata meat carpaccio
with celery



White tripe



Fior di Roccia ice cream,
mountain honey and Alba nougat

Matched with two glasses of Aosta Valley wine

Reservations ☎ +39 0165 – 74825

(On Sunday 31st March the restaurant will be closed for dinner)



CANTINE GOURMET THEMATIC MENU 2019

Saturday and Sunday

€ 35,00 (*Matched wine included*)

Lou Ressonon

Aosta Valley beef tartare
with vegetables and Bagna Cauda dressing



Small *al torchio* macaroni
with asparagus, pine nuts and cherry tomato confit



Veal fillet
with king trumpet mushroom and roasted potatoes



Whipped ice cream
with roasted almonds, strawberries and chocolate flakes

Matched with two glasses of Aosta Valley wine

Reservations  +39 0165 – 74034

CANTINE GOURMET THEMATIC MENU 2019

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Miramonti

Local ricotta cheese flan
with chestnut cream and cured pork fat



Chicory risotto
with anchovies and crunchy egg yolk



Mountain herbs rabbit leg
with baked potato timbale



Brûléed tartlet
with strawberry coulis and cream bavarois

Matched with two glasses of Aosta Valley wine

Reservations  +39 0165 – 74030



CANTINE GOURMET THEMATIC MENU 2019

Saturday and Sunday

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Notre Maison

Messata meat carpaccio

with beetroots and ricotta cheese



Tagliolini pasta

with asparagus, tomatoes and mocetta dried meat



Pork fillet

with fruit mustard and potatoes



Brittle parfait

with toffee sauce

Matched with two glasses of Aosta Valley wine

Reservations



+39 0165 – 74104



CANTINE GOURMET THEMATIC MENU 2019

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€ 35,00 (Matched wine included)

Sant'Orso

Valdostana pezzata rossa meat tartare

with honey mustard, wafer of charcoal bread, quail egg, capers in extra virgin oil and anchovy



Creamy squash risotto

with crunchy smoked ham and amaretti biscuits



Torrette wine braised veal *tendrons*

with stone-ground whole polenta



Filo basket

with mango Chantilly cream, berries, passion fruit and raspberry sauce

Matched with two glasses of Aosta Valley wine

Reservations



+39 0165 – 74821