



THEMATIC MENU CANTINE APERTE 2018

Saturday & Sunday

€ 35,00 (*Matched wine included*)

Restaurant of La Madonnina del Gran Paradiso Hotel :

Creamy potato and porcini mushroom soup

with smoked Lillaz trout



Polenta gnocchi

with Reblezeun fondue aged at "Cantina Erbvoglio"



Beef stew with "Merlot Le Merle"

of "Les Crêtes" Wine Cellar with mashed potatoes and spring side dish



Nougat semifreddo

with red wine sauce of overripe grapes and coffee drops

Wines by the glass of "Les Crêtes" Wine Cellar

Reservations



+39 0165 - 74078



THEMATIC MENU CANTINE APERTE 2018

Saturday & Sunday

€ 35,00 (*Matched wine included*)

Restaurant of La Barme Hotel:

Grilled goat cheese

on a bed of beetroots, salad, orange and toasted pine nuts



Strozzapreti "La Barme" pasta of water and flour

with asparagus, fresh poplar mushrooms and cheek lard



Braised entrecote and bacon stew

with taggiasca olives and spiny artichokes



Warm apple strudel

with G  n  py zabaglione

Wines by the glass of "Feudo di San Maurizio" Wine Cellar

Reservations



+39 0165 - 749177



THEMATIC MENU CANTINE APERTE 2018

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€ 35,00 (*Matched wine included*)

Lou Ressonon Restaurant :

Goat cheese bavarois

with asparagus and vitelotte potato chips



Pumpkin ravioli

with parmesan cheese cream



Argentine Angus steak

with Porto wine sauce and foil-wrapped baked potato



Elder sorbet

with ginger strawberries

Wines by the glass of "Cave Gargantua" Wine Cellar

Reservations



+39 0165 - 74034



THEMATIC MENU CANTINE APERTE 2018

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Restaurant of Notre Maison Hotel :

Asparagus salad
and cheese praline



Barley risotto with beetroot and bacon
creamed with Bleu d'Aoste cheese



Confit duck leg with citrus
and Belgian endive



Potato and dried fruit cake
with hazelnut sauce

Wines by the glass of "Grosjean" and "Maison Rosset" Wine Cellars

Reservations



+39 0165 – 74104



THEMATIC MENU CANTINE APERTE 2018

Saturday & Sunday

€ 35,00 (*Matched wine included*)

Brasserie Les Pertzes Restaurant :

Red cabbage pudding

on pepper velvet sauce



Small potato gnocchi

with toma cheese and thyme



Lamb knuckle

perfumed with Génepy



Chestnut panna cotta

with Grand Marnier sauce

Wines by the glass of "Maison Anselmet" and "La Plantze" Wine Cellars

Reservations



+39 0165 - 749227



THEMATIC MENU CANTINE APERTE 2018

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€ 35,00 (*Matched wine included*)

Restaurant of Ondezana Hotel :

House salé

with raw vegetable brunoise



Beetroot risotto

with Bleu d'Aoste cheese fondue



Crepes valdostana style



Veal cheek

with hazelnut crumbs and polenta



Home dessert

Wines by the glass of "Lo Triolet" and "Les Crêtes" Wine Cellars

Reservations



+39 0165 – 74248



THEMATIC MENU CANTINE APERTE 2018

Saturday & Sunday

€ 35,00 (*Matched wine included*)

Restaurant of Sant'Orso Hotel :

Valdostana pezzata rossa meat tartare

with Cogne honey mustard and bread crouton



Buckwheat straccetti pasta

with cabbage, DOP Fontina cheese and alpine pasture butter



Valdostana pezzata rossa stew

with baked potato



Mont-Blanc

with honey chestnuts, maize biscuit and almond brittle

Wines by the glass of "Braga" and "Les Granges" Wine Cellars

Reservations



+39 0165 – 74821



THEMATIC MENU CANTINE APERTE 2018

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Sylvenoire Restaurant :

Blueberry and artichoke risotto



Perfumed Lillaz trout



Bacio Sylvenoire

Wines by the glass of "Les Crêtes" Wine Cellar

Reservations



330 – 257514 | 333 - 2627335



THEMATIC MENU CANTINE APERTE 2018

Saturday & Sunday

€ 35,00 (*Matched wine included*)

La Cave de Cogne Restaurant :

Marinated Lillaz trout

with Savoy cabbage and horseradish perfumed vinaigrette



Chestnut tagliatelle

with venison ragu



Duck leg with orange and cardamom

with side dish



Pan ner (rye bread) tiramisu

*Wines by the glass of "Ottin", "Noussan"
and "La Crotta de Tanteun e Marietta" Wine Cellars*

Reservations



+39 0165 – 74498



THEMATIC MENU CANTINE APERTE 2018

Saturday & Sunday

€ 35,00 (*Matched wine included*)

Restaurant of Belvedere Hotel

Grandpa's hors-d'œuvre

Hot beetroots salami, cotechino, ratte potatoes and goat's cheese



Mille-feuille "Cogneintze"



Chamois with Torrette wine and cheese polenta



Génépy affogato

(with Génépy by the agricultural holding Le Motte)

Wines by the glass of "Mont Rêve" Wine Cellar

Reservations



+39 0165 – 751812



THEMATIC MENU CANTINE APERTE 2018

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€ 35,00 (*Matched wine included*)

La Maison du Goût Café Restaurant :

Little selection of farm-to-table cold cuts and cheeses

with matched sauces

Grandma's salad

with beetroots, rye bread croutons and toma cheese of Garin farm



Risotto with walnuts, honey and sweet Fontina cheese

of Garin farm



Chamois with polenta

of stone-ground maize flour



Berry colomba cake by Maison du Goût Bakery

with vanilla ice cream

Coffee

Wines by the glass of "Mont Rêve" Wine Cellar

Reservations



+39 0165 – 1845271