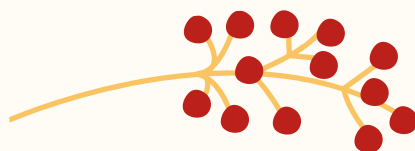


LES SAVEURS DU BLÉ ET DE L'ALPAGE
Saturday 2nd and Sunday 3rd October 2021
€ 30,00 per person (drinks not included)
Reservation recommended

Bar à Fromage restaurant de montagne

RUE GRAND PARADIS, 21
+39 0165.749696



House aperitif

Lillaz salmon trout tartare of *Thomasset fish farming*, marinated with dill, pink pepper and ginger with creamed navy beans

Vapelenentse (meat broth, Fontina cheese of *Giolitto Giovanni farm*, Savoy cabbage, whole wheat bread of *Bellevue's Bakery*)

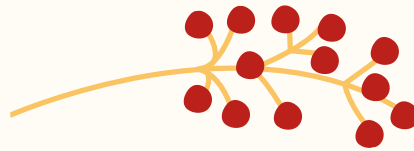
Warm apple dumpling with raisins and cinnamon served with vanilla sauce



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Belvedere

FRAZIONE GIMILLAN, 75
+39 347.8580479



Mocetta (dried meat), Nonna Rosa's cheese
with Aosta Valley walnuts
and renetta apple purée

Nettle gnocchi with Bleu d'Aoste cheese
of Morzenti farm

or

Gran Paradiso grain soup with bread
of Gran Paradiso Pane bakery

Boar meat with stone ground polenta

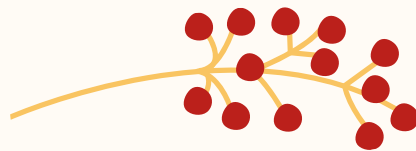
Génépy parfait



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Brasserie Les Pertzes

RUE DR. GRAPPEIN, 93
+39 0165.749227



Beetroot sausage flan with Fontina fondue
of Garin farm

Soça (cabbage, leeks, potatoes *of Le Beson farm*, Fontina cheese *of Garin farm*)

Apple dumpling with vanilla custard

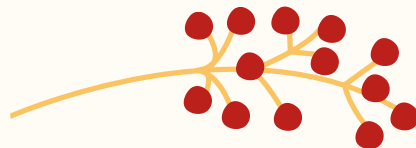
Coffee



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Coeur de Bois

AVENUE CAVAGNET, 31
AT MIRAMONTI HOTEL
+39 0165.74030



Potato timbale with black truffle
on Gressoney Toma cheese fondue

Barley risotto with nettle, tomino cheese
and escargot mousse

Four-pepper and vermouth roast beef
with duchesse style polenta

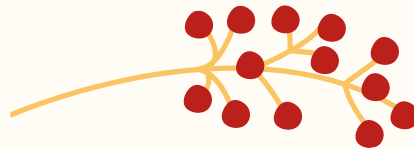
Génépy parfait, salted butter Cogne mécoulin,
Donnas walnuts



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La Barne

FRAZIONE VALNONTÉY, 8
+39 0165.749177



Soused Lillaz trout *of Thomasset fish farming*
and julienne vegetables

PDO Arnad lard, honey chestnuts
and mécoulin *of Perret Patisserie*

Chestnut flour pasta with mocetta (dried meat)
and Gressoney toma cheese

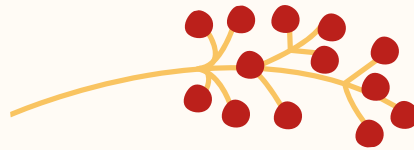
Raspberry and Valnontey rhubarb clafoutis
Coffee and génépy maison



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La Brasserie du Bon Bec

RUE BOURGEOIS, 72
+39 0165.749288



Berger salad with whole wheat bread croutons
of Bellevue's Bakery

Cogne Soça with Fontina cheese
of Giolitto Giovanni farm

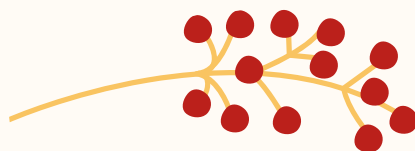
Chestnut panna cotta



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La Cave de Coque osteria e bottiglieria

RUE BOURGEOIS, 50
+39 0165.74498



Aosta Valley beef tartare, with vegetables,
anchovy sauce and pop corn

Arnad cotechino sausage with green beans,
cherry tomatoes and mint

Chestnut ice cream, honey and g n py

Water

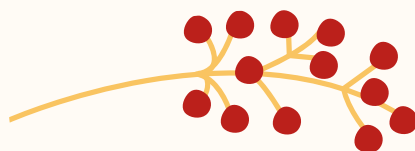
Rye and white bread of *Gran Paradiso Pane* bakery



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La Madonnina del Gran Paradiso

RUE LAYDETRÉ, 7
+39 0165.74078



Fried egg yolk, cheese mousse *of Pra su Piaz farm*,
fried leek nest *of Le Beson farm*

Beetroot tagliolini *of Le Beson farm*, goat butter
and thin 85% dark chocolate flakes

Aosta Valley beef cheeks, corn polenta
and Savoy cabbage *of Le Beson farm*

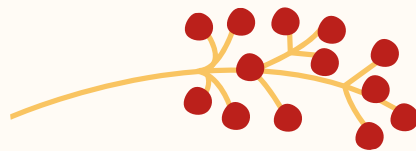
Cranma confiaye à la Cogneintze *of Giolitto
Giovanni farm*, caramelised chestnuts
and drops of grappa



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Lon Bequet

FRAZIONE CRETAZ, 93
+39 0165.74651



Fontina flan of *Garin farm*, toasted rye bread
crumbs and braised leeks

Favò

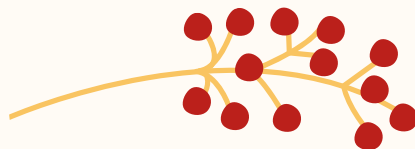
Torrette braised beef and mashed potatoes
Home-made mécoulin with whipped cream



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L'œn Rassignon

RUE MINES DE COGNE, 22
+39 0165.74034



Potato and herb flan *of Le Beson farm*
on Fontina fondue *of Garin farm* and walnut
rye bread wafer *of Gran Paradiso Pane Bakery*

Seupetta à la Cogneintze

Boar meat bites with Torrette DOC
and rustic polenta

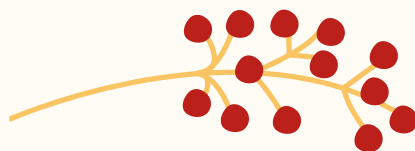
Mixed berries parfait with vanilla sauce
and mécoulin brittle *of Perret Patisserie*



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Notre Maison

FRAZIONE CRETAZ, 8
+39 0165.74104



Egg yolk in a crust on Gruyère Duché d'Aoste
cheese fondue of *La Ferme du Grand Paradis*
farm, spinaches and black truffle

Vapelenentse style ravioli with creamed
fava bean, rye bread crumble and Fontina
cheese of *Giolitto Giovanni farm*

Small baked toma cheese of *Garin farm* with
sweet onion and potatoes

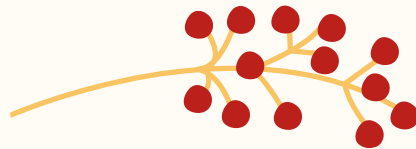
Mécoulin mille-feuille with chestnuts, génépy
and chocolate hazelnut sauce



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Sant'Orso

RUE BOURGEOIS, 2
+39 0165.74821 | +39 0165.74822



Leek flan on potato cream *of Le Beson farm*
and Duché d'Aoste cheese mille-feuille
of La Ferme du Grand Paradis farm

Ozein favò with Fontina cheese
of Giolitto Giovanni farm

Renetta apple tarte tatin
with home-made milk ice cream

Water

Rye and white bread *of Gran Paradiso Pane bakery*

