

## *Table d'Hôtes "Gourmet"*

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### *STARTER*

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*Grilled vegetable scented with extra-virgin olive oil*

*Beef tartare with buffalo mozzarella, wild mushrooms and mustard emulsion*

*Timbale with anchovies, tomato sauce and Genovese Pesto*

*Coppa Piacentina with onions of Tropea stewed with balsamic vinegar*

*Aosta Valley selection of cold cuts with toasted black bread and honey*

### *PASTA AND RICE*

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*Risotto with apples, shallots and Muscat de Chambave wine*

*Rigatoni pasta with eggplant and capers with pecorino cheese*

*Ravioli of wild mushrooms with tomato fillets and thyme*

*Tagliatelle pasta with venison ragout and crispy Bosses ham*

*Risotto creamed with shrimps and scented with curry*

*Pasta and beans with extra virgin olive oil*

### *FISH AND SHELLFISH AND MEAT*

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*Grilled fish of the day (subject to availability)*

*Fresh tuna tagliata with aubergines caponata Sicily style*

*Porc fillet with beer, spinach and gorgonzola sauce with nuts*

*Beef fillet in pistachio crust with soy emulsion and mixed salad*

*Omelet with potatoes, speck and leeks*

*Traditional "Carbonada" beef stew with toasted polenta*

### *...IN THE END*

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*Selection of cheese with apple compote*

*The Ice cream and the Dessert of Our confectionery*

*Vanilla creamy with chocolate sauce*

*Hazelnut bavarian with pear martin cooked in Donnas red wine*

*The "fiocca" flavored with grappa and Aosta Valley tiles*

*Cogne Cream*

"Le informazioni circa la presenza di sostanze o prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale di servizio"  
1 Portata € 27.00 - 2 Portate € 37.00 - 3 Portate € 47.00 - 4 Portate € 57.00 - Extra Contorno o Insalata € 6.00