



Les Saveurs de l'Alpage



Saturday 29th and Sunday 30th September 2018

€ 30,00 per person (drinks NOT included)

Booking recommended

BAR À FROMAGE

"RESTAURANT DE MONTAGNE"

(Rue Grand Paradis, 21 – +39 0165.749696)

Messata meat and celery carpaccio

Potato and thyme gnocchi with Lillaz salmon trout

of Thomasset fish farming

Apple dumpling with raisins and cinnamon served with custard ice cream



BELVEDERE

(Village of Gimillan, 75 – +39 347.8580479 | +39 0165.74059)

Grandma style apple trio

House *maltagliati* pasta with porcino mushrooms and red cabbage of *Le*

Motte farm

Selection of cheeses *of Les Piasses farm* with cheese polenta and *au naturel*

local potatoes

Reblec cheese with fruit

Home wine and coffee





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BRASSERIE LES PERTZES

(Rue Dr. Grappein, 93 – +39 0165.749227)

Leek and potato pie *of Le Motte farm* with fondue

Marinated grilled venison rib trio

Marron glacé panna cotta with persimmon sauce

Coffee



COEUR DE BOIS

(Avenue Cavagnet, 31 at Miramonti Hotel – +39 0165.74030)

Boudin sausage *of Marco butcher shop* and potatoes terrine
with beetroot sauce, beetroot millefeuille and fresh tomino cheese

Bleu d'Aoste cheese risotto with pears and saffron jelly

Currant trout *of Thomasset fish farming*

with spiced black and white rice timbale

Pastry buffet





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LA BARME

(Village of Valnontey, 8 – +39 0165.749177)

Soused Lillaz trout fillet *of Thomasset fish farming* with vegetables julienne

Messata meat carpaccio with bagna cauda sauce

Small chestnut flour gnocchi with mocetta meat and alpine pasture

Fontina cheese

Jugged deer with guanciale, porcino mushrooms, Valnontey thyme and rustic polenta

Clafoutis with raspberries and rhubarb from our garden



LA BRASSERIE DU BON BEC

(Rue Bourgeois, 72 – +39 0165.749288)

House smoked Lillaz trout *of Thomasset fish farming*

with horseradish sauce

Soça di Cogne soup (with Fontina cheese *of Broillot farm*)

Cogne custard with tegole biscuits





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LA MADONNINA DEL GRAN PARADISO

(Rue Laydetré, 7 – +39 0165.74078)

Buckwheat Fontina pearls *of Broillot farm*,

tempura fried with Savoy cabbage salad

Egg and beetroot tagliatelle *of Le Motte farm*

with toma cheese fondue *of Les Piasses farm*

Chamois thigh and loin two ways (low-temperature and grilled)

with leek and potato pie

Génépy ice-cream *of Le Motte farm*, English custard and tegole biscuits base



LOU RESSIGNON

(Rue Mines de Cogne, 22 – +39 0165.74034)

Grilled polenta with sautéed finferli mushrooms

and toma cheese fondue *of La Ferme du Grand Paradis farm*

Seupetta à la Cogneintze

Pork fillet in pastry with Gressan apple sauce

or

Cheese selection *of La Ferme du Grand Paradis farm* with Cogne rhubarb

compote

Cinnamon parfait with coffee sauce, dried fruit crumble and candied oranges





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NOTRE MAISON

(Village of Cretaz, 8 – +39 0165.74104)

Salad with quail eggs and goat cheese

of La Ferme du Grand Paradis farm

Porcino mushroom risotto

Barbecued Saint Oyen ham, plum sauce and potato *en papillote*

Meringue with hazelnut ice cream



SANT'ORSO

(Rue Bourgeois, 2 – +39 0165.74821)

Valdostana pezzata rossa meat tartare *of Sarre Zoppo butcher shop,*

Cogne honey mustard *of Api tra le nubi beekeeping*

Ozein favò (with Arnad sausage *of Maison Bertolin delicatessen*

and Fontina cheese *of Les Piasses farm*)

Duché d'Aoste cheese *of La Ferme du Grand Paradis farm*

with ginger, quince and rhubarb compote

Home-made cinnamon, pears and must ice cream

with whipped cream *of Les Piasses farm*

