



Les Saveurs de l'Alpage



Saturday 28th and Sunday 29th September 2019

€ 30,00 per person (drinks not included)

Booking recommended

BAR À FROMAGE “RESTAURANT DE MONTAGNE”

(Rue Grand Paradis, 21 – +39 0165.749696)

Soused Lillaz salmon trout *of Thomasset fish farming*

Escalope *valdostana* style with *Fontina* cheese *of Broillot farm*,
baked potatoes

Apple dumpling with raisins and cinnamon
served with custard ice cream



BELVEDERE

(Village of Gimillan, 75 – +39 0165.751812 | +39 347.8580479)

Maien salad (salad from our garden
with bread *of Gran Paradiso Pane bakery*
and cheese *of Garin farm*)

Venison with *polenta valdostana* style
(with *Fontina* cheese *of Garin farm*)

Alpine pasture *Fontina* cheese and fresh goat's cheese

Renetta apple pie with house yogurt





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BRASSERIE LES PERTZES

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

Leek and potato pie *of Le Motte farm*
with *Fromadzo* cheese fondue *of Arpisson farm*

Lamb loin with mountain herbs scent

Grappa-scented Cognac custard *panna cotta*

Coffee



COEUR DE BOIS

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

Jerusalem artichoke pie with fondue *valdostana* style

Crêpe dumpling with *ricotta* cheese, walnuts and *radicchio* chicory

Braised venison and vegetables with whole *polenta*

“*Grolla*” mousse with English custard





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LA BARMÉ

(Village of Valnontey, 8 – +39 0165.749177)

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

Messata meat carpaccio with *bagna cauda* sauce

Small chestnut flour gnocchi with *mocetta* dried meat
and Alpine pasture *Fontina* cheese

Jugged deer with *guanciaie* bacon, *porcino* mushrooms,
Valnontey thyme and rustic *polenta*

Raspberries and rhubarb clafoutis from our garden



LA FERME DU GRAND PARADIS

(Village of Valnontey, 32 – +39 348.2589500)

Cold cuts from *La Ferme*

Tartiflette

or

Small chestnut flour gnocchi with *ragù* sauce

or with *Duché d'Aoste* cheese fondue

Polenta with beef stew and sausage stew

Ricotta cheese and chocolate cake with caramelised apples



Meat, cold cuts and cheeses are produced

in La Ferme du Grand Paradis farm



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LA MADONNINA DEL GRAN PARADISO

(Rue Laydetré, 7 – +39 0165.74078)

Potato mousse, *Fontina* cheese fondue,
soft egg yolk and “*quarantine*” potato chips

Egg pasta buttons, goat and cabbage,
beurre noisette and browned *boudin* sausage crumbs

Valdostana beef fillet, fondant turnips with fillet sauce
and *confit* shallot

Iced carrot soufflé, hot *génépy* sabayon sauce



The products come from

Broillot farm, Le Beson farm and Macelleria Marco butchery

LOU RESSIGNON

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

Potato and *boudin* sausage pie
with *Bleu d'Aoste* cheese fondue and rye bread crumbs

Chestnut, leek and lard *ravioli*
on *toma* cheese cream of *La Ferme du Grand Paradis farm*

Braised venison with chanterelle sauce and rustic *polenta*
or

Cheese selection of *La Ferme du Grand Paradis farm*

Creamy vanilla and ginger ice cream with raspberry coulis and chocolate biscuit





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NOTRE MAISON

(Village of Cretaz, 8 – +39 0165.74104)

Potato and chanterelle pie with *Grand Gruyère* cheese sauce
of La Ferme du Grand Paradis farm

Ravioli *Valpelenentze* style with melted butter and savory
Porcino mushrooms cooked in olive oil, parsley and garlic
with beef and polenta

White chocolate, berries, hazelnut meringue in a jar



SANT'ORSO

(Rue Bourgeois, 2 – +39 0165.74821)

Leek and potato pie *of Le Beson farm*,
speck bacon *of Berthod butchery in Valtournenche* and fondue

Favò soup

Jeus (*valdostana* meat stew)
with “*quarantine*” potatoes *of Le Beson farm*

Mint and berries *panna cotta*

