

Devétéya
de Cogne

LES SAVEURS DE L'ALPAGE
Saturday 1st & Sunday 2nd October 2022
€ 35,00 per person (drinks not included)
Reservation recommended

Bar à fromage

RESTAURANT DE MONTAGNE

Rue Grand Paradis, 21
+39 0165.749696

Aperitif of the house

Marinated Lillaz rainbow trout
of Thomasset trout breeding

Cogne soça
with fontina cheese of Giolitto Giovanni farm

Apple, raisin and cinnamon turnover
on vanilla custard



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BRASSERIE

Les Pertzes

Rue Doct. Grappein, 94
+39 0165.749227

Pumpkin flan

on mixed toma cheese mousse (sheep-goat)
of *Le Beson farm*

Nettle gnocchi with foamy thyme butter

on coquadar fondue of *Garin farm*

Boar ribs with raspberry sauce

and potatoes of *Le Beson farm*

Chocolate and red fruit mousse

Coffee



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Cœur de Bois

AT HOTEL MIRAMONTI

Avenue Cavagnet, 31
+39 0165.74030

Porcino mushroom with maccagnotto mousse
of *Prasupiaz farm*

Small venison ravioli,
alpine farm butter of *Prasupiaz farm*
and chestnuts with herbs

Roasted duck breast,
milk of *Prasupiaz farm*, honey and génépy

Alpine farm whipped cream
of *Prasupiaz farm*, raspberry extract and vanilla



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La Barme

Village of Valnontey, 8
+39 0165.749177

Mocetta carpaccio with walnut oil,
Arnad lard, honey chestnuts and mécoulin
of *Gran Paradiso Pane* bakery

Chestnut flour straccetti pasta
with coquadar cheese of *Garin* farm

Raspberry and rhubarb clafoutis
of Valnontey

Coffee and homemade génépy



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La Madonnina

DEL GRAN PARADISO

Rue Laydetré, 7
+39 0165.74078

Poached egg,

potato cream and truffle pearls,
purple potato chips of *Le Beson farm*

Beetroot gnocchi,

bleu de chèvre fondue of *Le Beson farm*

Venison osso buco,

caramelised onions and small braised
courgettes of *Le Beson farm*

Cogne panna cotta,

millefiori honey (with products of *Giolitto Giovanni*
and *Plan de la Tour farms*)



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Lou Bequet

Village of Cretaz, 93
+39 0165.74651

Small wholegrain polenta timbale,
Bleu d'Aoste cream and thyme chestnuts

Barley risotto with autumn vegetables,
beetroots and aged fontina of *Garin farm*

Baked veal shoulder,
pumpkin, potatoes and Blanc de Morgex sauce

Renetta apple and blueberry pie



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Lou Rassignon

Rue Mines de Cogne, 22
+39 0165.74034

Savoy cabbage and leek strudel
of *Le Beson farm* with chestnuts on fondue

Beet greens and sheep and goat ricotta ravioli
of *Le Beson farm* with butter and thyme,
almond flakes and raisins

Torrette DOC VdA braised beef
with rustic polenta

Whipped cinnamon ice cream
with hazelnut cream and mécoulin crumbs



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Lou Schappé

Village of Lillaz, 126
+39 0165.74379

Polenta flan

on alpine farm fontina fondue
of *Giolitto Giovanni farm*

Rice soça

with leeks, potatoes, rice, Savoy cabbage,
and sheep messata meat of *Plan de la Tour farm*

Aosta Valley boiled meat

of *Plan de la Tour farm*



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Notre Maison

Village of Cretaz, 8
+39 0165.74104

Cacio ricotta flan

of *Le Beson farm* with leek and purple potato sauce

Rye crepes with potatoes and fontina cheese

of *Giolitto Giovanni farm*
and porcino mushroom sauce

Braised beef hock

of *La Ferme du Grand Paradis farm*
with stewed Savoy cabbage

Caramelised apple pie

with vanilla custard and whipped cream



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Sant'Orso

Rue Bourgeois, 2
+39 0165.74821

Porcino mushroom and cotechino flan
with sheep toma fondue of *Morzenti farm*

Wholegrain chestnut flour lasagne
with Savoy cabbage, leeks, potatoes of *Le Beson farm* and alpine farm butter and fontina cheese

Tarte tatin
with fiocca (whipped cream)



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TRATTORIA
Souveilla

Rue Limnea Borealis, 47
+39 0165.1911005

Homemade meat carpaccio
with Grana cheese flakes and walnut oil

Cogne soça
with Savoy cabbage, leek, and potatoes of *Le Beson*
farm and fontina cheese of *Prasupiaz* farm

Polenta cooked on a wood stove
with brossa of *Prasupiaz* farm

or

Cheese polenta

Cogne custard
with cream of *Prasupiaz* farm

Homemade génépy

