

RESTÒ TATÀ

DEGUSTATION MENU LES ALPES

Inspired by our Alps,
this is how the tasting itinerary of the
Chef dedicated to the Aosta Valley was born

90

WINE TASTING

Pairings with 3 glasses of wine 50
Pairings with 5 glasses of wine 70

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STARTERS

Beef, Eggs, Onion and cave Cheese	24
Rabbit, Mushrooms and Lemon	24
Trout, Yogurt, lovage and Raspberry	22
Scallops, Cracklings, hollandaise sauce and wild Herbs	28

FIRST COURSES

Rice San Massimo Reserve in Aosta Valley sauce	22
Game ravioli, sour butter, farmyard stock and dandelion	24
Potato gnocchi, beetroot, aoste bleu and troliet	22
Parmesan Buttons, red shrimp, tomato and basil	28

MAIN COURSES

Venison, chard and berries	30
Pigeon, carrot, beurre blanc and cocoa crane	30
Char, potatoes, leeks and nettle	28
Turbot, courgettes, mint and bagnacauda sauce	28