



Dandelion

Cuisine de Montagne





Spring Menu




Starters

Beef Tartare, Sweet and Sour Onion and Mustard Ice Cream ^{SG}	15
Creamy Pan Seared Egg by Chef Breda, Black Bread, "Morzenti" Sheep Toma Cheese	11
"Batsuà" Fried Pork, Parsley and Garlic Sauce, Dandelion and Pink Grapefruit ^{SG}	13
Trout Toast, Sage, Apple Ketchup e Local River Caviar	15
Selection of Artisanal Aosta Cured Meats by Pavese Butchery of Morgex ^{SG}	13



Pasta Selection

Potato Green Gnocchi, Light Fontina Cream, Black Garlic and Fermented Lemon	13
Risotto, Orange Sauce and Saffron Sauce ^{SG}	15
Lasagna, Cod Fish and Asparagus	15
Ravioli Stuffed with Pheasant, Potato Broth and "Taggiasche" Candied Olives	15

Fish and Meat Selection

Baby Goat of Plan Gorret, Cream of Sweet Garlic and Mint Artichokes ^{SG}	23
Braised Veal Cheek, Mountain Red Potatoes Cream and Green Onions ^{SG}	19
Glazed Duck Breast Glazed with Citrus Fruits, Peas, Asparagus and Lavender ^{SG}	23
Slice of Red Arctic Char, Hazelnuts, and Ermes Pavese Blanc de Morgex Wine Sauce ^{SG} 	23
Aostan Beef Fillet, Green Pepper Sauce, Foie Gras and Italian Style Spinach ^{SG}	33

Dessert

Funivia Monte Bianco ^{SG} 	8
Tart with Light Hazelnut Mousse and "Candongia" Strawberries ^{SG} 	10
Almost like a Tarte Tatin	9
Sacher Cake with Citrus Fruits and Pink Pepper Ice Cream	11
Selection of Artisanal Val d'Aosta Cheeses Matured by "Erbavoglio" ^{SG}	15



Tasting Menu

Only Available for the Whole Table

Amuse Bouche

Creamy Pan Seared Egg by Chef Breda, Black Bread, "Morzenti" Sheep Toma Cheese

Lasagna, Cod Fish and Asparagus

Glazed Duck Breast Glazed with Citrus Fruits, Peas, Asparagus and Lavender

Tart with Light Hazelnut Mousse and "Candongra" Strawberries

50/pp

Gluten Free Tasting Menu Available



Presidio Slow Food® = Presidio Slow Food
SG= Gluten Free

Traditional Aosta Valley Menu

... thanks to Mrs. Giuditta's Precious Suggestions

Selection of Artisanal Aosta Cured Meats by Pavese Butchery of Morgex ^{SG}	13
Selection of Artisanal Val d'Aosta Cheeses Matured by "Erbavoglio" ^{SG}	15
Grated "Polenta Concia" with Fontina Cheese ^{SG}	11
Giuditta's Cannelloni Pasta	15
Pan Fried Valdostana Scaloppine with Ham and Fontina Cheese	17

Kids Menu

Penne Pasta with Tomato or Ragù Meat Sauce ^(on Request)	9
Spaghetti with Tomato Sauce and Meatballs ^{SG(on Request)}	11
Pan Fried Valdostana Scaloppine with Ham and Fontina Cheese ^{SG}	13
Vanilla Ice Cream ^{SG}	5

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Our Suppliers

