



Susanna and Marco welcome you.

Le Vigneron is more than restaurant; it is a place full of passion, innovation and authentic ingredients. It offers fine cuisine based not on tradition in the strictest sense of the word, but on the meeting of the rugged terrain of the mountains with the creativity and knowledge of Marco, the Chef, who will take you on a tasting journey that will amaze you and stay with you.

In the dining room, Susanna will guide you through the dishes, advise you on wine pairing and cater to any special requirements you may have.

Take some time just for you and the people you love; your taste journey is about to begin.

Please let us know any allergies, intolerances, or dietary restrictions when ordering.
We'll be happy to guide you through the selection of dishes to meet your needs.

The cover charge includes homemade bread, breadsticks, service, appetiser and pre-dessert: 3€ for person

°Fresh product blast chilled to freezing temperatures for better preservation of the raw ingredients *Frozen product
Prices are shown in Euros

TASTING MENU

Minimum 2 orders

LAND

Starter

Vitello tonnato° cooked pink with old-fashioned sauce
fish, eggs, sulphur dioxide, mustard and derivatives

First course

Egg pasta pappardelle° with venison ragù° and chestnuts
Gluten, eggs, sulfur dioxide, dairy products and derivatives

Main course

Veal cheek° braised in Enfer d'Arvier D.O.C.with mountain butter mashed potatoes
dairy products, celery, sulphur dioxide and derivatives

Dessert

A dessert of your choice from the menu

59

the price is per person

Drinks non included

TASTING MENU

Minimum 2 orders

SEA

Starter

Puff pastry filled with snapper° with Taggiasca olive pesto and zucchini scapece

Fish, gluten, sulfur dioxide, nuts , eggs, lactose and derivatives

First course

Felicetti Monograno Spaghettoni with courgettes, creamed tuna and crusco pepper powder

Gluten, fish, dairy products, and derivatives

Main course

Mediterranean-style sea bass fillet* with cherry tomatoes and Taggia olives

Fish and fish products

Dessert

A dessert of your choice from the menu

65

the price is per person

Drinks non included

A LA CARTE MENU

Starters

Vitello tonnato° cooked pink with old-fashioned sauce
fish, eggs, sulphur dioxide, mustard and derivatives

19

Hand-sliced raw Fassona beef with tamarillo cream, bagna cauda
and crispy celery
Celery, lactose, fish and fish products

19

Pink shrimp tartare*, gazpacho°, dill oil, and toasted almond fillets
Shellfish, nuts, and derivatives

23

Venison roast beef* with mustard vinaigrette, blueberry sauce, and parmesan shavings.
Mustard, lactose, sulfur dioxide, eggs and egg derivatives.

20

Eggplant stuffed with eggplant caponata, basil cream, and buffalo mozzarella
Sulfur dioxide, lactose, nuts and derivatives

16

A LA CARTE MENU

Starters

Puff pastry filled with snapper° with Taggiasca olive pesto and zucchini scapece
Fish, gluten, sulfur dioxide, nuts , eggs, lactose and derivatives

19

Sourdough bruschetta made with rustic flour with colorful cherry tomatoes,
stracciatella, candied lemon, and Cantabrian anchovies.

Gluten, lactose, fish and fish products

17

A little lightness...

Gentle salad with raw Bossolein, walnuts, oil, lemon, and fresh goat's cheese

Az. Agr. Perrier di Arvier

lactose, nuts, and derivatives

16

Selection of traditional Aosta Valley cured meats and cheeses:

Salumi

Jambon de Bosses D.O.P., Jambon cuit à la braise de St.Oyen,
motzetta A.R.E.V., douce de Bosses lard and chestnuts,,
Aosta Valley sausage and horseradish

Cheeses

Chef's Selection,
honey and homemade mustards
dairy products and derivatives

26

A LA CARTE MENU

First Courses

Acquerello Carnaroli risotto with pesto°, beefsteak emulsion, and Mediterranean pink shrimp*
and katsoubushi

Dairy products, nuts, shellfish, celery, and derivatives

23

Potato gnocchi with Datterino Tomatoes, Basil, and Burrata

Gluten, Dairy, and Dairy Products

18

Benedetto Cavalieri Paccheri° with leeks, potatoes, sausage° and 24-month-aged Parmigiano Reggiano cream

Gluten, dairy, eggs and derivatives

19

Egg pasta pappardelle° with venison ragù° and chestnuts

Gluten, eggs, sulfur dioxide, dairy products and derivatives

19

Carnaroli risotto with saffron pistils with veal ossobuco° and gremolade
celery, dairy products and derivatives

28 (17 without ossobuco)

Valdostan-style polenta with D.O.P. Az. Agr. Quinson Morgex fontina

gluten, dairy products and derivatives

14

Cod ravioli with cherry tomatoes, olives, and fresh oregano

Fish, gluten, and derivatives

20

Felicetti Monograno Spaghettini with courgettes, creamed tuna and crusco pepper powder

Gluten, fish, dairy products, and derivatives

19

A LA CARTE MENU

Main Courses

Veal cheek° braised in Enfer d'Arvier D.O.C. with mountain butter mashed potatoes
dairy products, celery, sulfur dioxide and derivatives

25

Roasted larded guinea fowl leg° with wild herb cream° and its stock
Dairy products and derivatives

25

Two-Cook Pork Rib with Smoked Paprika and Chimichurri Sauce

26

Carbonada of veal and polenta Valdostana style with fontina D.O.P. Az, Agr. Quinson°
sulfur dioxide, celery, dairy products and derivatives

23

Mediterranean-Style Sea Bass Fillet* with Cherry Tomatoes and Taggia Olives
Fish and Fish Products

25

Grilled octopus*, mashed potatoes, roasted cherry tomato sauce, and chive mayonnaise
Shellfish, fish, eggs, dairy products and derivatives

28

Foie gras escalope*, raspberry jelly, fruit mustard, and raisin wine
Gluten, sulfur dioxide, mustard and derivatives

33

A LA CARTE MENU

Vegetables

French fries*
peanuts
7

Season vegetable trio
8

Mixed salad: greens, tomatoes and carrots
8

Cheeses

Chef's Selection: cow, sheep, goat
dairy products, mustars and derivatives

4 tastings

14

8 tastings

24

MENÙ A LA CARTE

Dessert

Mokamisù:

reinterpretation of tiramisu in a coffee maker with iced smoke°

gluten, dairy products, eggs, nuts and derivatives

10

Zabaglione whipped up on the spot with Valle d'Aosta passito, cream ice-cream°,
and butter torcetti (twisted cookies)

gluten, dairy products, eggs, nuts and derivatives

10

Chocolate tender cake with whipped cream and vanilla ice cream

Dairy, eggs, and dairy products

10

Puff pastry with lemon custard, raspberry jelly, and fresh strawberries

Gluten, dairy, eggs, and derivatives

10

"Mora"

Blackberry namelaka filled with Panizzi yogurt and flavored with lemon

Dairy products and derivatives

10

Chef's dessert

10

Sorbet or ice-cream of the day

ice cream: dairy products, eggs and derivatives

8

CHILDREN'S MENU

(maximum age 12 years)

Cooked ham

Pasta with tomato sauce, pesto or ragù

Milanese steak with French fries, home-made mayonnaise and ketchup

20

