LE VIGNERON
RISTORANTE

Susanna and Marco welcome you.

Il Vigneron is not just a restaurant, but a place filled with passion, innovation and authentic ingredients. A refined cuisine where tradition, in its strictest sense, gives way to the encounter between the rugged mountain terroir and Marco's creativity and expertise as a Chef. He will guide you through a tasting journey that will surprise you and remain in your heart.

In the dining room, Susanna will accompany you, introducing each dish, recommending wine pairings and attending to your individual needs.

Take some time for yourself and the people you love, your journey through flavours is about to begin.

When placing your order, please inform us of any allergies, intolerances or dietary preferences. We will be delighted to guide you in choosing your dishes, ensuring that your needs are met.

As of 10 December 2025, Italian cuisine has been officially recognised as part of UNESCO's Intangible Cultural Heritage of Humanity.

The cover charge includes homemade bread°, breadsticks, service and a small welcome bite: €3 per person.

° Fresh product, blast-chilled at negative temperatures to ensure better preservation of the ingredients.
*Frozen product.

All prices are in euros.

TASTING MENU

Tasting menu available for 2 or more guests; the number of guests must be even.

LAND

Starter

Vitello tonnato (veal with tuna sauce), cooked to a rosy pink, served with a traditional-style sauce
Contains: fish, eggs, sulphur dioxide, mustard, and derivatives

First course

Acquerello Carnaroli risotto with radicchio, Enfer D.O.C. wine, and blue-veined goat cheese
Azienda Agricola Perrier d'Arvier
Dairy products, celery, and derivatives

Main course

Veal cheek° braised in Enfer d'Arvier D.O.C. wine,served with potato purée made with mountain butter°
contains dairy, celery, and sulphur dioxide and derivatives

Dessert

A dessert of your choice from the menu

59

The price is per person.

Drinks not included

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segue ▶

TASTING MENU

Tasting menu available for 2 or more guests; the number of guests must be even.

SEA

Starter

Cod in cooking oil°, chickpea hummus°, sweet-and-sour onions, and fried olives
fish, sulphur dioxide and derivatives

First course

Monograno Felicetti spaghettini with Manila clams° and wild "mugnuli" (sprouting broccoli)°
gluten, molluscs, fish and fish derivatives

Main course

Baby octopus in a lightly spicy tomato-based stew* served with whole-grain polenta
molluscs, sulphur dioxide, celery and celery derivatives

Dessert

A dessert of your choice from the menu

65

The price is per person.

Drinks not included

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A LA CARTE MENU

Starters

Vitello tonnato (veal with tuna sauce), cooked to a rosy pink, served with an old-fashioned style sauce
fish, eggs, sulphur dioxide, mustard and derivatives
19

Hand-cut raw Fassona beef tartare with artichokes in oil and shavings of Grana Padano cheese
lactose, sulphur dioxide and derivatives
19

Cod in cooking oil°, chickpea hummus°, sweet-and-sour onions, and fried olives
fish, sulphur dioxide and derivatives
21

Stuffed potato, Fontina D.O.P. cheese fondue (from Az. Agr. Quinson), crispy egg, and truffle butter
gluten, dairy, eggs and egg products
22

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A LA CARTE MENU

Starters

Marinated octopus, sun-dried tomato emulsion, potato and white cauliflower purée°
Fish, dairy products, sulphur dioxide and derivatives
23

Porcini mushroom puff pastry with 24-month-aged Parmigiano Reggiano fondue
dairy, gluten, eggs and egg derivatives
17

Duck carpaccio°, mustard vinaigrette, goat cheese cream (from Az. Agr. Perrier d'Arvier), and orange gel
eggs, dairy products, sulphur dioxide and derivatives
20

A selection of traditional Aosta Valley cured meats and cheeses:

Cured Meats
Jambon de Bosses D.O.P., Jambon cuit à la braise de St. Oyen,
A.R.E.V. motzetta, Lardo douce de Bosses with chestnuts,
Aosta Valley-style sausage and horseradish

Cheeses
Chef's selection,
house-made honey and fruit mustards
dairy products and derivatives
26

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A LA CARTE MENU

First courses

Acquerello Carnaroli risotto with radicchio, Enfer D.O.C. wine, and a blue-veined goat cheese
Az. Agr. Perrier d'Arvier
Dairy products, celery, and derivatives
21

Handmade tagliatelle with mountain butter°, 24-month-aged Parmigiano Reggiano, and a reduction of cockerel
Gluten, dairy, eggs, celery, and derivatives
19

Potato gnocchi° with butternut squash, sausage, and a Barolo balsamic vinegar reduction
gluten, dairy, sulphur dioxide and derivatives
19

Egg-pasta pappardelle° with venison ragù° and chestnuts
gluten, eggs, sulphur dioxide, dairy products and derivatives
19

Carnaroli risotto with saffron threads, served with veal ossobuco° and gremolata
celery, dairy products and derivatives
28 (17 without ossobuco)

Valdostana-style polenta with Fontina D.O.P. cheese (from Az. Agr. Quinson, Morgex)
gluten, dairy products, and derivatives
14

Handmade plin by the Chef, filled with *cacciatora*-style rabbit, served with its own pan juices
Contains: dairy, eggs, gluten, sulphur dioxide and derivatives
22

Monograno Felicetti spaghettini with Manila clams° and wild "mugnuli" (sprouting broccoli)°
gluten, molluscs, fish and fish derivatives
24

Artichoke cream°, runny egg, and dehydrated guanciale
dairy products, eggs and egg derivatives
17

Tutti i primi di carne sono mantecati con burro e parmigiano reggiano 24 mesi

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A LA CARTE MENU

Main courses

Griddled beef fillet, escalope of foie gras, potato cake, and Passito wine reduction
Sulfur dioxide and derivatives
40

Larded wild boar striploin, cocoa-infused potato purée, and oil-preserved pumpkin
sulphur dioxide and derivatives
28

Veal cheek° braised in Enfer d'Arvier D.O.C. wineserved with potato purée made with mountain butter
dairy, celery, and sulphur dioxide (and derivatives thereof)
24

Veal carbonada° and Aosta Valley-style polenta with Fontina D.O.P. (from Az. Agr. Quinson°)
sulfur dioxide, celery, dairy products and derivatives
23

Roasted duck leg with orange, red cabbage purée, and fruit mostarda
Contains: dairy, sulphur dioxide, celery and celery derivatives
27

Baby octopus in a lightly spicy tomato-based stew* served with whole-grain polenta
molluscs, sulphur dioxide, celery and celery derivatives
24

Morgex trout fillet° with butter and wild thyme ("sarieula"), house-made mayonnaise, and sautéed escarole
dairy products, eggs, sulfur dioxide and derivatives
24

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A LA CARTE MENU

Vegetables

French fries*
Peanuts
7

Vegetables of your choice:
sautéed escarole
sautéed "mugnuli"
braised endive
8

Mixed salad: greens, tomatoes, and carrots
8

Cheeses

Chef's Selection: cow's, sheep's, and goat's milk cheeses
dairy products, mustard, and derivatives

4 tastings

14

8 tastings

24

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Dessert

Mokamisù:
a reinterpretation of tiramisu, served in a moka pot with chilled smoke°
gluten, dairy, eggs, nuts, and nut derivatives
10

Freshly whipped zabaione made with a passito wine from the Aosta Valley, served with vanilla cream gelato° and buttery torcetti
Contains: gluten, dairy, eggs, nuts, and nut derivatives
10

Chocolate sphere with hot génépy poured over it tableside, filled with orange ice cream and pralined almonds
dairy, nuts, eggs and egg products
10

Apple puff pastry with amaretto ice cream and toffee sauce
dairy, nuts, eggs, gluten and derivatives
10

Chef's Dessert
10

Sorbet or ice cream of the day

8

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CHILDREN'S MENU

(maximum age 12 years)

Cooked ham

Pasta with tomato sauce, pesto or ragù

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

20



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