



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

Acquerello Carnaroli risotto with pizzaiola sauce, basil drops, Taggia olives
and bread crumble
Gluten, nuts, dairy products, celery 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

Crispy prawns* in filo pastry with passion fruit mayonnaise

Crustaceans, gluten eggs dairy products and derivatives

First course

Spaghetтини Felicetti Monograno with mussels, cherry tomatoes, and crispy breadsticks

Gluten, celery, mollusks, sulfur dioxide, fish and fish derivatives

Main course

Sea bass tart° filled with eggplant caponata and muhammara sauce°

Nuts, celery, sulfur dioxide, 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

Fassona tartare seasoned by the chef* with capers, anchovies,
gherkins, shallots, mustard and crispy egg in panko
fish, gliuten, eggs, sulphur dioxide, mustard and derivatives

19

Chickpea hummus, vegetable panzanella, friselle, and zucchini scapece
Sesame, gluten, sulfur dioxide and derivatives

17

Foie gras crisp*, fig mustard°, Barolo balsamic vinegar
and homemade brioche°

Gluten, dairy products, sulfur dioxide, eggs, mustard, nuts and derivatives

24

Onion stuffed with Val d'Aosta sausage°, Fontina D.O.P. fondue
Quinson Farm and its sorbet

Dairy products, sulfur dioxide, eggs and derivatives

17

A LA CARTE MENU

Starters

Crispy prawns* in filo pastry with passion fruit mayonnaise

Crustaceans, gluten eggs dairy products and derivatives

17

Cod carpaccio*, summer vegetables, strawberry sauce, chive mayonnaise, and tomato wafer

fish, eggs, and fish products

18

Beefsteak tomato tartare, buffalo mozzarella, and basil oil

Dairy and dairy products

15

A little lightness...

Green salad, walnuts, blueberries, fresh goat cheese from Az. Agr. Perrier

and Saint-Rhemy en Bosses motzetta

Nuts, dairy products and derivatives

15

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 pizzaiola sauce, basil drops, Taggia olives
and bread crumble

Gluten, nuts, dairy products, celery and derivatives

18

Paccheri° with datterino tomato sauce° and Apulian burrata

Gluten, dairy, celery and derivatives

17

Homemade pappardella° with venison ragù° and crumbled chestnuts

Gluten, dairy, eggs, sulfur dioxide, celery and derivatives

18

Tagliatelle with porcini mushrooms*, coconut butter, and charred lemon

Gluten, eggs, dairy products, and derivatives

18

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

Agnolotti stuffed with white meat, roasted sauce

Dairy products, eggs, celery, gluten and derivatives

18

Spaghettini Felicetti Monograno with mussels, cherry tomatoes, and crispy breadsticks

Gluten, celery, mollusks, sulfur dioxide, fish and fish derivatives

18

Artisanal potato gnocchi, fresh Genoese pesto, diced tuna and mozzarella

mollusks, fish, nuts, eggs, gluten, sulfur dioxide, celery, dairy products and derivatives

19

Sea bass and potato ravioli, roasted eggplant puree, and
bisque sauce reduction

Gluten, shellfish, fish, dairy products and derivatives

19

A LA CARTE MENU

Main Courses

Fillet of manzo in pane crust and mountain flavors, demi-glace salsa,
erbette di campo and ratte potato arrosto
glutin, senape, latticini, anidride solforosa, sedano and derivatives

35

Roast suckling pig, peach mustard, sweet and sour onions, honey carrot puree
Dairy products, celery, sulfur dioxide and derivatives

23

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

24

Roasted stuffed guinea fowl thigh, passito sauce and crushed potatoes
dairy, sulfur dioxide, celery and derivatives

25

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

23

Sea bass tart filled with eggplant caponata and muhammara sauce
Walnuts, celery, sulfur dioxide, fish and seafood

24

Filetto di trota di Morgex° alla Mediterranean with pomodorini piccadilly, olive and potato
fish, sedano and derivatives

25

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

MENÚ 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

"Raspberry"° filled with white chocolate and cardamom
dairy products, eggs and derivatives

10

Piedmont PGI hazelnut cake (flourless) with cold zabaglione sauce

Moscato d'Asti

Dairy products, nuts, eggs, and derivatives

10

Millefoglie with Panizzi° yogurt ice cream, mascarpone mousse, strawberries and mint
gluten, dairy products and derivatives

10

Cherry Clafoutis° with Vanilla Ice Cream°

Gluten, dairy, and derivatives

9

Sorbet or ice-cream of the day

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

