



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 pumpkin, amaretti biscuits, and goat's cheese from the Perrier farm
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

Creamed cod puff pastry, dried tomato emulsion, and salsa verde
Fish, gluten, sulfur dioxide and derivatives

First course

Felicetti Monograno Spaghettoni with mussels°, turnip greens, and crispy breadsticks
Gluten, celery, molluscs, sulfur dioxide, fish and fish derivatives

Main course

Mediterranean-style sea bass fillet with artichokes, cherry tomatoes, and oregano
Fish, celery, 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

Quail° stuffed with lard and prunes, vanilla mashed potatoes and its juice
Dairy products and derivatives

19

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

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

Starters

Fried octopus*, pea puree, confit cherry tomatoes, and wasabi mayonnaise

Molluscs, gluten, eggs and derivatives

19

Creamed cod puff pastry, dried tomato emulsion, and salsa verde

Fish, gluten, sulfur dioxide and derivatives

17

Porcini mushroom flan*, 24-month Parmigiano Reggiano cream, polenta wafer
and basil oil

Eggs, dairy products and derivatives

15

Artichoke salad with walnuts, parmesan shavings, and Barolo balsamic vinaigrette

Nuts, dairy products, sulfur dioxide and derivatives

16

A LA CARTE MENU

First Courses

Acquerello Carnaroli risotto with pumpkin, amaretti biscuits, and goat's cheese from the Perrier Farm
Nuts, dairy products, celery, and derivatives

18

Paccheri° with sausage, leeks, and potatoes with 24-month-aged Parmigiano-Reggiano fondue
Gluten, dairy, eggs, celery, and derivatives

17

Potato gnocchi° with porcini mushrooms*, venison ragù°, and chestnuts
Gluten, dairy products, eggs, sulfur dioxide, celery and derivatives

18

Agnolotti° stuffed with roasted guinea fowl, hazelnut pesto and its stock
Gluten, eggs, dairy products, celery, nuts 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

Handmade plin pasta filled with snapper°, toasted almond fillets, and bouillabaisse sauce°
Dairy, eggs, celery, gluten, fish, sulfur dioxide and derivatives

19

Felicetti Monograno Spaghettini with mussels°, turnip greens, and crispy breadsticks
Gluten, celery, molluscs, sulfur dioxide, fish and fish derivatives

18

A LA CARTE MENU

Main Courses

Deglazed beef fillet, Cuit de Saint-Oyen, Fontina D.O.P. from Quinson Farm, and demi-glace sauce
Dairy products, sulfur dioxide, celery and derivatives

33

Pork rib cooked twice, house barbecue sauce, and mashed potatoes.

Dairy, mustard, 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

Carbonada of veal and polenta Valdostana style with fontina D.O.P. Az, Agr. Quinson°

sulfur dioxide, celery, dairy products and derivatives

23

Cod fillet* in a potato crust, crusco pepper, and Taggiasca olive pesto

Dairy, nuts, fish, and fish products

25

Mediterranean-style sea bass fillet with artichokes, cherry tomatoes, and oregano

Fish, celery, and fish products

24

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, mustards 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

"Banana" cocoa crumble, citrus and verbena ice cream

Dairy, nuts, eggs, and egg products

10

Piedmont PGI hazelnut cake (flourless) with cold zabaglione sauce

Moscato d'Asti

Dairy products, nuts, eggs, and derivatives

10

Arvier apple strudel, vanilla ice cream, and whipped cream

Gluten, egg, dairy, nuts and derivatives

10

Piedmontese Amaretto and Caramel Bonet with Mascarpone Foam

Dairy products, eggs, nuts 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

