



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.

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

Carnaroli risotto creamed with beetroot°, gorgonzola and pear mustard
dairy products, mustard, 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

Scallop* in a breadstick crust, with asparagus cream°, sweet and sour onions and almonds
gluten, nuts, molluscs, sulfur dioxide, eggs, dairy products and derivatives

First course

Felicetti Monograno Spaghettoni with prawns*, pak choi° and lime
gluten, celery, crustaceans, sulfur dioxide, fish and derivatives

Main course

Sea bream, chard, pine nut, raisin and honey carrot puree tart Az. Agr. Glarey°
nuts, fish and derivatives

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 derivatives19

Fassone tartare seasoned by the chef* with capers, anchovies,
gherkins, shallots, mustard and crispy egg in panko
fish, gluten, eggs, sulphur dioxide, mustard and derivatives19

Rabbit tuna°, carrot decoction°, lime béarnaise° and tomato wafer
celery, eggs, dairy products and derivatives

17

Fois gras crisp*, strawberry mustard°, Barolo balsamic vinegar and homemade brioche bread°
gluten, dairy products, sulfur dioxide, eggs, mustard, nuts and derivatives

24

Onion puff pastry° and its sorbet°, acai berry and 24-month parmesan cheese fondue
gluten, dairy products, sulfur dioxide, eggs and derivatives

16

A LA CARTE MENU

Starters

Crispy prawns* in filo pastry with passion fruit mayonnaise
Crustaceans, gluten eggs dairy products and derivatives

17

Red tuna tartare*, guacamole°, cherries and lime
fish, dairy products, eggs and derivatives

21

Scallop* in a breadstick crust, with asparagus cream°, sweet and sour onions and almonds
gluten, nuts, molluscs, sulfur dioxide, eggs, dairy products and derivatives23

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

Fontina D.O.P., Bleu d'Aoste, Tampi d'Arvier Az. Agr. Perrier, honey and house mustards
dairy products and derivatives

26

A LA CARTE MENU

Land First Courses

Carnaroli risotto creamed with beetroot°, gorgonzola and pear mustard
dairy products, celery and derivatives

18

Paccheri° with leeks, potatoes, Valdostan sausage° and parmesan fondue
24 months

gluten, dairy, eggs, celery and derivatives

17

House Pappardella with venison ragù°, porcini mushrooms* and candied lemon
gluten, dairy products, eggs, sulphur dioxide, celery and derivatives 18

Chef's macaroni carbonara, large sheep's cheese

Az. Agr. Bagnod and Amatriciana bacon

gluten, eggs, dairy products and derivatives

17

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

Cream of asparagus°, black bread croutons and soft egg at 62°C
dairy products, eggs, gluten and derivatives

16

Sea First Courses

Felicetti Monograno Spaghetтини with prawns*, pak choi° and lime
gluten, celery, crustaceans, sulfur dioxide, fish and derivatives

19

Bavette with mussels°, broad beans* and crunchy breadsticks
gluten, eggs, fish, molluscs and derivatives

18

Hand-made potato gnocchi°, cherry tomatoes and scallop ragù*
molluscs, fish, eggs, gluten, sulfur dioxide, celery and derivatives

19

A LA CARTE MENU

Main Courses

Beef fillet in a bread crust and mountain herbs, demi glace sauce, wild mustard* and roasted ratte potatoes
gluten, mustard, dairy products, sulfur dioxide, celery and derivatives

35

Sliced venison wrapped in Saint Rhemy en Bosses bacon*, grape must sauce, fried polenta° and cardoncelli mushrooms
dairy products, celery, sulfur dioxide and derivatives

29

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

24

Duck breast cooked on the skin°, passito sauce and wild spinach*
dairy products, 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 bream tart°, chard, pine nuts, raisins and honey carrot puree Az. Agr. Glarey°
nuts, fish and derivatives

25

Alpine trout fillet° with asparagus, oregano, cherry tomatoes and Taggia olives
fish, molluscs, celery 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

Milk chocolate sphere, biscuit, gianduja, blueberry sorbet° and hot dark sauce
poured at the moment
dairy products, eggs and derivatives

10

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

10

Valrhona 70% dark chocolate cake, with Bronte pistachio cream and citrus sorbet
dairy products, gluten, nuts and derivatives

10

Sorbet of the day

8

CHILDREN'S MENU

Cooked ham

Pasta with tomato sauce, pesto or ragù

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

20

