



— Ristorante —  
**Sant'Orso**





# Ristorante Sant'Orso

## red wines by the glass

Torrette 2019 Caves des Onze Communes Vallée d'Aoste	€ 4.00
La Sabla 2018 Les Crêtes Vallée d'Aoste	€ 4.50
Palazzo della Torre Veronese 2016 Allegrini	€ 5.00
Fumin 2018 Feudo di San Maurizio Vallée d'Aoste	€ 6.00

## white wines by the glass

Mont Blanc 2019 Les Crêtes Vallée d'Aoste	€ 4.00
Sauvignon 2018 Jermann	€ 4.50
Petite Arvine 2018 Les Crêtes Vallée d'Aoste	€ 5.00

## bubbles by the glass

Prosecco Brut di Valdobbiadene Bisol Jejo	€ 4.00
Blanc de Morgex et de La Salle Extra Brut Vallée d'Aoste	€ 6.00
Champagne Louis Roederer Brut Premier	€ 10.00

## the waters

Still microfiltered water from Gran Paradiso (1 liter)	€ 2.50
Sparkling microfiltered water from Gran Paradiso (1 liter)	€ 2.50
Lurisia natural mineral water (0,75 liter)	€ 3.00
Lurisia sparkling mineral water (0,75 liter)	€ 3.00



**Please ask the restaurant staff about possible ingredients causing allergies**  
(European regulation no. 1169/2011 - 13th December 2014)



gluten free



lactose-free



vegetarian

**Gluten free bread and breadsticks always available**

# first courses

Fontina cheese fondue with whole bread croutons 

Tajarin\*, traditional pasta from Piedmont  
with a white ragu of veal and porcini mushrooms\*\* 

Ozein's favò  
(fava beans, whole bread, Fontina, Valle d'Aosta sausage, tomato, pasta and broth)

Homemade pappardelle\* with wild game meat sauce  
(wild boar\*\*, stag\*\*, hare\*\*) 

Homemade red potato gnocchi\*  
with Bleu d'Aoste cheese fondue 

Spaghetti from Gragnano,  
with red and yellow tomatoes and fresh basil  

Carnaroli Risotto with the pumpkin and its flowers,  
and Cogne motzetta chips (typical air-cured beef meat) 

\*= Our pasta is handmade with fresh primary products and chosen by our trusted suppliers.  
Our stone-ground flours come from an organic agriculture, contain gluten and fresh eggs.  
In order to maintain its freshness, our pasta is freezed at -25°C and kept at -20°C until cooked.  
\*\* = frozen product

# main courses

served with vegetables

Roasted rabbit with Arnad's sausage and porcini\*\* ✕🌱

Tender braised veal  
with stone-ground wholemeal polenta ✕

Mountain trout rolls with aromatic bread  
on Jerusalem artichoke cream ✕

Baccalà (cod)\*\* confit, cooked at low temperature,  
on its cream of peas with caramelized onions ✕🌱

Oven-baked pork belly with purple cabbage  
and chicory stewed in balsamic vinegar sauce ✕🌱

Grilled Garronese sirloin steak  
with aioli sauce (garlic-flavored mayonnaise) ✕🌱

Tasting tray of 9 types of local cheeses  
with homemade jams 🌱🌱

Local bull's-eye egg on potatoes  
and bread with summer truffle 🌱

# desserts

Cogne custard with homemade Aosta Valley tiles 

Tarte tatin with vanilla ice cream 

Whole bread semifreddo with coffee sauce 

Bowl of chopped fresh fruits   

Three chocolate mousse,  
with raspberry sauce and fresh mint 

Tiramisù  
(ladyfingers dipped in coffee, mascarpone cream) 

Homemade fior di latte ice cream,  
salted butter caramel with walnuts and crumbled chestnuts 



## dessert wines

Chambave Muscat Flétri La Vrille  
Eiswein Kracher

€ 6.00

€ 6.00



GRANDE  
ALBERGO  
S. ANTONIO

BAR S. ANTONIO