



Le Petit Bellevue



LEONARDO BAZZARO - FINE '800

ALLA FONTANTA

It is the place where the study of traditions is combined with the search for new cooking and service techniques. The wine cellar fits into this context like an endless journey between the simple and the precious, between the established and the newcomer, all inextricably linked by one constant, quality.

An experience by

Niccolò de Riu, *cuisine's Chef*

Andrea Gandolfo, *pastry Chef*

Pietro Imbimbo Rouillet, *Maître d'*

Rino Billia, *Sommelier*

Luca Sandretto, *Maitre d'Hôtel*



Menu Terroir

130



ITALO MUS - 1935
GIMILLAN

An interesting depiction of a scene from daily life in Gimillan: the characters, as well as the entire scenery around them, exude simplicity and austerity. Italo Mus's brushstrokes are evocative and best capture the simplicity and purity of mountain people.

These same words can describe our menu, a faithful expression of our territory, with minimally processed ingredients and concrete flavours.

POTATO

“Spring garden”, rhubarb and séras

WILD GARLIC RISOTTO

“Le Beson” goat cheese, vegetable stock and hazelnut

CARROT

orange, purple and yellow, carrot and ginger sorbet, carrot cream

HOT WOODLAND SOUP

mushrooms e Bleu d'Aoste

“THE LONELINESS OF THE LARCH”

chantilly and gentian honey

Wine pairing proposed by Dina, the sommelier

100

Menu Rencontre

130



GIOVANNI GIANI - 1903
ARACNE RUSITCA

In the embroidery of this representation, Giani presents a magnificent example of syncretism: the Greek mythological legend of Arachne represented through a skilful 'pitséire' in Cretaz.*

The Rencontre Menu takes its inspiration from this fusion: the balanced harmony of two cuisines that are as distinct as they are similar: that of the Aosta Valley, rustic and genuine like its inhabitants, and that of Tuscany, surprisingly simple and elegant at the same time.

LILLAZ CHAR

its eggs, yarrow butter and pine buds

GUINEA FOWL TORTELLI WITH VIN SANTO AND LEMON

mountain consommé

QUAIL

hay-scented breast, crispy leg and raspberry parsley root

COW, SHEEP AND GOAT CHEESE TROLLEY

selected and aged by Roberto, our Maître Fromager

“GRAN PARADISO”

herb ice cream, blackberries in alcohol, lemon and black pepper

Wine pairing proposed by Dina, the sommelier

100

**The Greek legend of Arachne tells of a skilled weaver who was challenged by Athena and turned into a spider for her arrogance.*

à la carte



LEONARDO RODÀ - 1928

FONTANA DI COGNE

We are at the turn of the two wars when Leonardo Rodà, Piedmontese by birth but Valle d'Aosta by adoption, paints this small masterpiece: the iron fountain of Cogne (commissioned by Dr Grappein), by now the symbol of our village, is portrayed in its original location.*

This was not only a water supply point but above all a symbol of community and social gathering. Here where everyone met, the peculiarities and differences of individuals emerged.

The dishes presented below are born in the same light: all born from the hands of our Chef Niccolò, they share familiar traits but indulge in distinct paths, each guarding its own charm.

To begin

POTATO 26
"Spring garden", rhubarb and séras

LILLAZ CHAR 30
its eggs, yarrow butter and pine buds

TONGUE AND HERRING TERRINE 30
traditional "bagnèt"

First dishes

TAJARIN PASTA 32
marinated Lillaz trout, stone pine butter and burnt lemon

WILD GARLIC RISOTTO 30
"Le Beson" goat cheese, vegetable stock and hazelnut

GUINEA FOWL TORTELLI WITH VIN SANTO AND LEMON 28
mountain consommé

Main dishes

CARROT 30
orange, purple and yellow, carrot and ginger sorbet, carrot cream

QUAIL 38
hay-scented breast, crispy leg and raspberry parsley root

MARINATED STURGEON 36
courgette cream and chips

HOT WOODLAND SOUP 34
mushrooms and Bleu d'Aoste

COW, SHEEP AND GOAT CHEESE TROLLEY FROM 16 TO 38
selected and aged by Roberto, our Maître Fromager

Dessert

"THE LONELINESS OF THE LARCH" 22
chantilly and gentian honey

"GRAN PARADISO" 22
herb ice cream, blackberries in alcohol, lemon and black pepper

"SWEET'N SOUR LAND AND WATER" 22
saffron, liquorice and cocoa

*The Cogne fountain stood in the small square between the Brasserie du Bon Bec, the Maison du Goût and the Clock House.

Allergeni

Le informazioni circa la presenza di sostanze o prodotti che possono provocare allergie sono disponibili rivolgendosi al personale di servizio.

Les informations sur la présence de substances ou de produits qui provoquent des allergies sont disponibles en s'adressant au personnel de service.

For any information regarding the presence of ingredients or food products which could provoke allergies, please ask our staff.

Principali allergeni

Cereali contenenti glutine e relativi prodotti

Crostacei e relativi prodotti

Uova e relativi prodotti

Pesce e relativi prodotti

Arachidi e relativi prodotti

Semi di soia e relativi prodotti

Latte e relativi prodotti

Frutta a guscio, quali mandorle, nocciole, noci, anacardi, noci di Pecan, noci del Brasile, noci del

Queensland e relativi prodotti

Sedano e relativi prodotti

Senape e relativi prodotti

Semi di sesamo e relativi prodotti

Diossido di zolfo e solfiti riportati come SO₂

Lupino e relativi prodotti

Molluschi e relativi prodotti.