



# VECCHIO RISTORO

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Ristorante in Aosta

**Winter Menu**  
*Carte d'Hiver*



# **Tasting Menus**

## ***Menu Dégustation***

**Served for Whole Table Only - Servis Uniquement pour Tous les Invités à Table**

### **Acid, Bitter, Sweet and Savory**

### **Aigre, Amer, Sucré et Salé**

5 Courses – 5 Plats **90**  
*Wine Pairing – Accord de Vins* 55

7 Courses – 7 Plats **110**  
*Wine Pairing – Accord de Vins* 70

### **Duck in 3 Services – Canard en 3 Services 60**

**For 2 Guests – Pour 2 Personnes**

Please accord 45 minutes waiting - Veuillez accorder 45 minutes d'attente



## À la Carte

Shrimp Scampi from Adriatic Sea and Winter Seasonings <i>Langoustines de l'Adriatique et Assaisonnements d'Hiver</i>	35
Black Cabbage Soup, Snails of Morgex and Almond <i>Soupe au Chou Noir, Escargots Morgex et Amande</i>	25
Cavour Artichoke, Lemon and Black Truffle <i>Artichaut Cavour, Citron et Truffe Noire</i>	25
Double Milanese Risotto, Bone Marrow and Gold <i>Double Risotto Milanais, Moelle et Or</i>	29
Pheasant Ravioli, Osetra Caviar and Mandarin Broth <i>Raviolis de Faisan, Caviar Osetra et Consommé de Mandarine</i>	35
White Mezzo Pacchero Pasta, Burnt Butter, Citron and Goat Robiola Cheese <i>Mezzo Pacchero en Blanc, Buerre Brulé, Citron et Fromage de Chèvre</i>	25
Red Arctic Char with Vermouth, Acid Butter Cabbages and Parsley Juice <i>Omble Chevalier au Vermouth, Chou au Beurre Aigre et Jus de Persil</i>	35
Roe Deer Saddle Wellington <i>Selle de Chevreuil a la Wellington</i>	41
Young Hare with Chocolate and Accompanying Sides <i>Jeune Lièvre au Chocolat et Accompagnements</i>	43

Cover Charge 7 – Bottled Water 5

Please inform our floor staff regarding food allergies and intolerances.

*Some ingredients may be blast-chilled or frozen, according to Italian regulations, in order to preserve them at best.*



\*Il prodotto potrebbe essere congelato all'origine

\*\*Il prodotto potrebbe essere sottoposto ad abbattimento termico ai sensi di legge