

THE KITCHEN

HOT AND COLD DISHES OF THE OSTERIA

Platter of La Cave 🍴 🍷

“Franbon” genepi-scented raw ham, St. Oyen braised ham, mocetta of Cogne from Jeantet butchery, blood sausage, sausage, Bosses lard and honey chestnuts
18,00

“Half and half” tasting 🍴

of cold cuts, goat and sheep cheeses from Le Beson farm of Cogne, and cow cheese from Aosta Valley, accompanied with honey chestnuts and homemade jam
25,00

Egg 🍴 🍴

cooked at low temperature on Fontina cheese fondue, with sauteed vegetables
15,50

Lillaz trout* tartare 🍴

with extra virgin olive oil and lime, crème fraiche and bleached vegetables
16,00

Veal tartare

potato dressing and golden chanterelle mushroom
17,00

Cave de Cogne salad

mache and curly salad, mountain goat cheese gratin with bread and almonds, Cetara anchovies, baked potatoes, hard-boiled egg, and cherry tomatoes
15,00

Cantabrian Sea anchovies

50 gr of anchovies served with butter, brown bread croutons and goat icotta cheese from Le Beson farm
13,00

POLENTA, PASTA & SOUP

Polenta with chamois meat 🍴 🍷**
“carbonada” stew
Hunted in Aosta Valley
22,00

Polenta with Bleu d’Aoste 🍴
cheese
and fried egg yolk
18,00

Polenta “concia” 🍴
with Fontina cheese
16,00

Polentas trio
degustation of our three polentas (recommended as a main course)
26,00

All our polentas are whole grain, stone-ground in Aosta Valley by the Chappoz Brothers and may contain traces of gluten.

Cheese fondue 🍴
with white and brown bread, and mountain potatoes (recommended as a main course)
24,00

Pumpkin soup 🍴 🍴
with bread croutons and rosemary-flavoured oil
13,00

Aosta Valley crepes
with St Oyen braised ham and Fontina cheese
13,50

Squared spaghettis
by “La Molisana” with Aosta Valley carbonara sauce: organic km 0 eggs, “toma gessata” cheese from Le Beson farm and guanciale
16,00

Homemade potato and nettle gnocchis* 🍴
with Bleu d’Aoste cheese and red onion jam
15,00

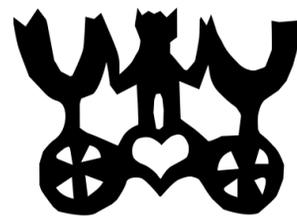
“Maccheroncini” pasta* 🍴 🍷
with roe deer** meat sauce (hunted in Aosta Valley)
16,50

THE CAVE GRILL

Florentine-style steak 🍴 🍷

1.2 kg of 30-day ripened local red meat, with spinach, mountain potatoes
Le Beson farm and selection of salts
80,00

CAVE DE COGNE



OSTERIA BOTTIGLIERIA

Food is a luxury for some of us.

If you ordered too much, help us in the fight to food waste, ask you to prepare our “food bag” and enjoy our kitchen at home!

🍴 Vegetarian dish

🍴 Gluten-free dish

🍷 Dairy-free dish

Cover charge included at La Cave!

Wi-Fi password: **Cave2023**

@lacavedecogne

MEAT & GAME, FISH & CHEESE

La Cave fillet 🍴

220 gr of local red meat with juniper berries and Torrette wine reduction, butter sauteed carrots and mountain potatoes from Le Beson farm
30,00

Piedmont - Aosta Valley hamburger

200 gr of local and piedmont Fassona red meat with multigrain bread, Fontina cheese, caramelized onion, cabbage, baked potatoes and Meaux mustard
23,00

Rack of deer** 🍴

(hunted in Aosta Valley)
larded with Arnad Lard, polenta by the Chappoz Brothers and local berries jam
25,00

Lillaz trout* fillet 🍴 🍷

grilled, with baked potatoes and basil flavoured zucchini
19,00

Ricotta cheese 🍴 🍴

from Aosta Valley central dairy, bake with oregano, spinach and potatoes
16,00

Tasting of 5 cheeses 🍴 🍴

with homemade jams and local honey (Fontina, Bleu d’Aoste, Toma di Gressoney, “toma gessata” goat cheese from Le Beson farm and spiced toma from Costa del Pino farm)
16,50

DESSERTS

Aosta Valley tiramisu 🍴
with traditional grappa flavoured coffee
8,00

Cogne custard 🍴
with Aosta Valley “tegone” biscuits
8,00

Grand Marnier flavoured 🍴
Crêpes suzette
with caramelized orange
8,50

Ice cream 🍴 🍴**
milk and Cogne custard flavoured, from “agrigelateria Costa del Pino” of Cogne, honey and hazelnuts
8,00

Goat ricotta cheese mousse 🍴 🍴
from Le Beson farm, with crumbled chestnuts and hot chocolate
8,00

Dark chocolate cake 🍴
with mango sauce and coconut flakes
8,50

LA CAVE FOR THE KIDS



Little Barilla pasta 🍴
with tomato sauce, or butter, or pesto sauce
7,00

Slice of grilled 🍴 🍷
St Oyen braised ham
with baked potatoes (without added allergens, gluten, and polyphosphates)
11,00

Ice cream 🍴 🍴**
milk flavoured or Cogne custard flavoured, from “Costa del Pi”
6,00

*Fresh homemade product, originally culled at -20 °F | **Frozen product

Information about the presence of substances or products that cause allergies is available to service personnel (European Regulation No. 1169/2011 of 13 December 2014)