

THE KITCHEN

HOT & COLD STARTERS

Platter of La Cave 🍴 🍷

Bosses raw ham, St. Oyen barbecued, 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, and sauteed vegetables
15,50

Lillaz trout*

with avocado, sweet and sour red onion
16,00

Veal tartare 🍴

with traditional green sauce (parsley, garlic and anchovies)
17,00

Eggplant parmigiana 🍴 🍴

with Fontina cheese, tomato and basil coulis
14,50

Cave de Cogne salad

mountain goat cheese gratin with bread and almonds, Cetara anchovies, potatoes and hard boiled egg
14,00

The veggie 🍴 🍴 🍴

Cut of “Cardoncello” mushroom (king trumpet mushroom), with carrot coulis and apple vinegar
14,50

Cantabrian Sea anchovies

100 gr of anchovies served with butter, brown bread croutons and goat ricotta cheese from Le Beson farm
14,50

AOSTA VALLEY CLASSICS

Polenta with “carbonada” (stew) 🍴

of local red meat and juniper berries
18,00

Polenta with bleu d’Aoste cheese 🍴

aged in Cogne mines, fried egg yolk and black truffle
19,50

Polenta “concia” 🍴

with Fontina cheese
16,00

Polentas trio

degustation of our three polentas (recommended as a main course)
25,00

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 polenta cubes (recommended as a main course)
24,00

Zucchini and basil soup 🍴 🍴 🍴

with sunflower seeds
13,00

MAIN COURSES OF LA CAVE

Homemade “tagliatelle” pasta*

With lime, bottarga and marinated Lillaz trout
17,00

Squared spaghettis

by “La Molisana” with Aosta Valley carbonara sauce, with organic km 0 eggs, “toma gessata” cheese from Le Beson ferme and guanciale
14,00

Homemade red potato and nettle gnocchis*

with broad beans and raclette cheese flakes from Le Beson farm
15,00

“Maccheroncini” pasta* 🍴

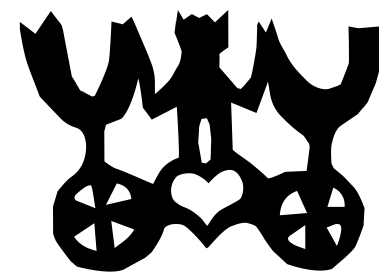
with roe deer** meat sauce
15,00

THE CAVE GRILL

Florentine steak 🍴 🍴

1.2 kg of 30-day ripened local red meat, with spinach, mountain potatoes 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: **Cavedecogne2020**

MAIN COURSES

Luigi style fillet 🍴

200 gr. of local red meat with juniper berries and Torrette wine reduction, friggittelli (sweet Italian chili) and mountain potatoes
29,00

Piedmont - Aosta Valley hamburger

200 gr. of local and piedmont Fassona red meat with multigrain bread, Fontina cheese, caramelized onion, cabbage, baked potatoes and homemade mexican sauce
22,00

Grilled Lillaz trout* 🍴 🍴

with baked potatoes and Aosta Valley honey carrots
18,00

Baked ricotta cheese 🍴 🍴

with dried tomatoes, oregano, spinach and mountain potatoes
15,50

Lillaz sturgeon* 🍴 🍴

with tomato, olives and basil broth, and baked potatoes
20,00

Grilled piglet belly and ribs 🍴 🍴

with caramelised apricots and rhubarb sauce
18,00

Cogne & Aosta Valley cheese selection 🍴 🍴

tasting of 7 goat, sheep and cow cheeses, accompanied with honey and homemade jam
17,00

LA CAVE FOR THE KIDS

Little Barilla pasta

with tomato sauce, with butter or basilic sauce
7,00

Slice of grilled Saint Oyen ham 🍴 🍴

with baked potatoes
11,00

Ice cream* 🍴 🍴

with Km 0 alpine yogurt
6,00

DESSERTS

Whipped cream “la Fiocca” 🍴 🍴

from Aosta central dairy, with fresh wild berries
8,00

Aosta Valley tiramisù 🍴

with traditional grappa flavoured coffee
8,00

Cogne custard 🍴

with Aosta Valley tegole biscuits
8,00

Crêpes suzette flavored with Grand Marnier 🍴

and caramelized orange
8,00

Chocolate cake

with genepi flavoured soft centre and currant coulis
8,00

Homemade sheep’s milk panna cotta 🍴

with Chambave Muscat wine sauce and “cantucci” biscuits from Biscottificio Belli
8,00

Ice cream* 🍴 🍴

with Km 0 alpine yogurt, nuts, and dark chocolate flakes
8,00

*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)