# OUR KITCHEN

## HOT AND COLD DISHES OF THE OSTERIA

**La Cave platter**
"Franbon" genepy-scented raw ham, Saint Oyen braised ham, Cogne mocetta from Jeantet Butchery, black pudding, sausage, Arnad lard and honey chestnuts
**21.00**

**"Half and half" tasting**
of cold cuts, goat and sheep cheeses from "Le Beson" farm in Cogne and cow cheeses from Aosta Valley, accompanied with honey chestnuts and homemade jams
**25.00**

**Mountain trout***
marinated in citrus fruits, fennel salad, orange and chilli-flavoured oil
**17.00**

**Beef* tartare**
from Piedmont meat (130 gr), with yoghurt sauce from "Costa del Pino" farm in Cogne and chive, caper powder and bread chips
**18.00**

**La Cave Salad**
mixed salad, goat's cheeses from "Le Beson" farm in Cogne, walnuts, carrots, cherry tomatoes, hard-boiled eggs, potatoes, almonds and Taggiasca olives
**16.00**

**Vegetable caponata**
on polenta croutons from Fratelli Chappoz
**15.00**

*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)

## POLENTA, PASTA AND SOUP

**Polenta with chamois meat* "carbonada" stew**
hunted in Aosta Valley
**22.50**

**Polenta with mushrooms****
**17.50**

**Polenta "concia"**
with Fontina cheese
**16.50**

**Polenta trio**
tasting of our three polentas
*[ recommended as single dish ]*
**25.00**

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

**Fontina DOP cheese fondue**
with bread cubes, Cogne mocetta from Jenatet Butchery and baked potatoes
*[ recommended as a single dish ]*
**25.00**

**Leeks and potatoes velouté soup**
with taralli and thyme-flavoured oil
**15.00**

**Spaghetti**
Aosta Valley style carbonara: local fresh eggs, goat cheese from "Le Beson" farm in Cogne and crispy guanciale
**17.50**

**Pumpkin gnocchis***
homemade, with Bleu d'Aoste fondue and Piedmont hazelnuts
**17.00**

**La Cave "tagliolini" pasta***
homemade, with white deer meat* sauce and Taggiasca olives
**17.00**

## THE CAVE GRILL

**Fiorentina steak from the Osteria**
1.5 kg (approx) of beef meat*, with baked potatoes on the side and salt selection
*[ recommended as single dish ]*
**110.00**

**La Cave fillet**
220 gr (approx) of beef meat*, with baked potatoes and radicchio slices
**30.00**

# CAVE DE COGNE

# OSTERIA BOTTIGLIERIA

**Food is a luxury for some of us.**
If you ordered too much, help us in fighting food waste, ask to prepare our **"food bag"** and enjoy our dishes at home!

Vegetarian dish
Gluten-free dish
Lactose-free dish

**Cover charge is included at La Cave**

**Wi-Fi password: Cavedecogne2020**

## MEAT AND GAME, fISH AND CHEESE

**La Cave burger**
200 gr (approx) of Piedmont beef*, multi-grain bread**, crispy Arnad lard, Bleu d'Aoste, stewed savoy cabbage and Cave burger sauce. Baked potatoes and Heinz sauces on the side
**25.00**

**Lamb* rump**
with orange and coffee sauce, buttered carrots and baked potatoes
**24.00**

**Deer***
with topinambur cream, baked potatoes and cauliflower
**25.00**

**Salmon* fillet**
with courgettes in three textures: grilled, raw and in sauce
**22.00**

**Ricotta cheese**
from Aosta Valley central dairy, baked with oregano and grilled season vegetables
**16.00**

**Cheese trio from Aosta Valley**
with homemade jams and Aosta Valley honey
*[ Fontina, Bleu d'Aoste and goat cheese from "Le Beson" farm in Cogne ]*
**11.00**

**Vegetable casserole**
baked potatoes, buttered carrots, cauliflower, radicchio and grilled courgettes
**12.00**

## DESSERTS

**Cogne custard**
with Aosta Valley "tegole" biscuits
**9.00**

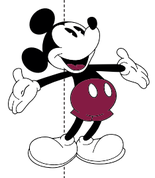
**Grand Marnier crêpes Suzette**
with caramelized oranges
**9.00**

**La Cave ice cream****
made with local fresh milk from "Costa del Pino" farm in Cogne, with Aosta Valley honey and Piedmont hazelnuts
**8.00**

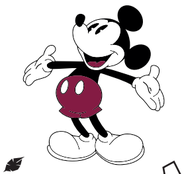
**White chocolate half-sphere**
with raspberry mousse and almond crumble
**9.00**

**Chocolate shortcrust pastry**
pear and cinnamon compote with mascarpone cream
**8.50**

**Panna cotta**
with fresh milk from 'Costa del Pino' farm in Cogne, salted caramel sauce and dark chocolate chips
**8.00**



## LA CAVE FOR THE KIDS



**Little Barilla pasta**
with tomato sauce or with butter or with pesto sauce
**8.00**

**Slice of grilled Saint-Oyen braised ham**
with baked potatoes
*[ without added allergens, gluten and polyphosphates ]*
**12.00**

**Ice cream****
milk or lemon flavoured
**4.00**