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# Lo Riondet

LA THUILE | MONT BLANC VALLEY | SINCE 1978



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Menu

## The fresh egg pasta

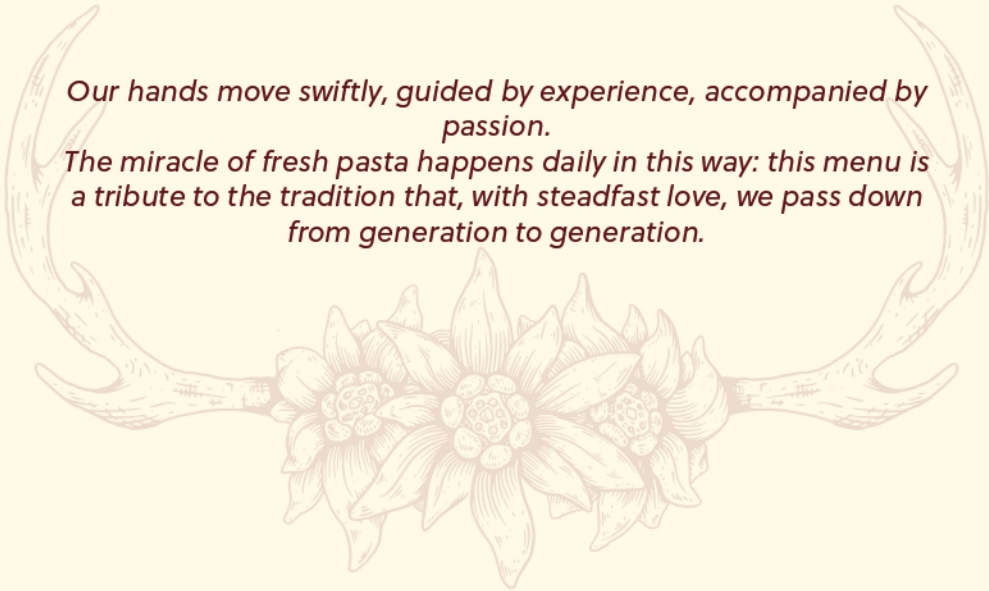


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*Our hands move swiftly, guided by experience, accompanied by passion.*

*The miracle of fresh pasta happens daily in this way: this menu is a tribute to the tradition that, with steadfast love, we pass down from generation to generation.*



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# The fresh egg pasta

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## The mulled wine under the stars with home croutons

### Raclette Savoyarde

The wheel of Raclette cheese at the table, dripping onto the steaming potatoes

### The platter of typical cold cuts

Mocetta seasoned with mountain herbs, Lardo di Amad,  
Saint Marcel raw ham aged 18 months

## The summer vegetables in olive oil and vinegar compote

### Duo of fresh egg pasta

Tagliatelle pasta with sautéed porcini mushrooms and fine Urbani black truffle Pappardelle pasta with "Tapelun", a wild game sauce from an ancient family recipe

### The tasting board dessert

With winter fruit and whipped cream

## The Ivano's genepi mountain herbal tea







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