





Lo Riondet

LA THUILE | MONT BLANC VALLEY | SINCE 1978

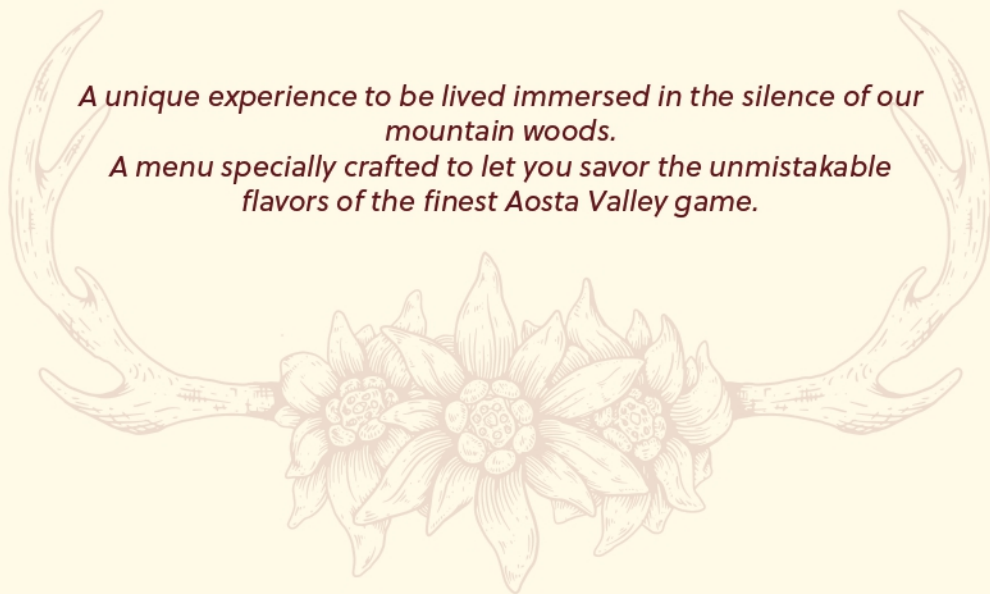


Menu

The game

*A unique experience to be lived immersed in the silence of our
mountain woods.*

*A menu specially crafted to let you savor the unmistakable
flavors of the finest Aosta Valley game.*



The game

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

The stone natural polenta with porcini mushrooms and black truffle

Polenta made with wholemeal corn and ancient Piedmontese Pignoletto with sautéed porcini mushrooms, fine Urbani black truffle, aromatic mountain juniper and sprinkling of parmesan

The venison ribs marinated

In alpine herbs and Syrah wine with slow-cooked and glazed rennet apples

The tasting board dessert

With winter fruit and whipped cream

The Ivano's genepi mountain herbal tea





Lo Riondet

LA THUILE | MONT BLANC VALLEY | SINCE 1978

