





Lo Riondet

LA THUILE | MONT BLANC VALLEY | SINCE 1978

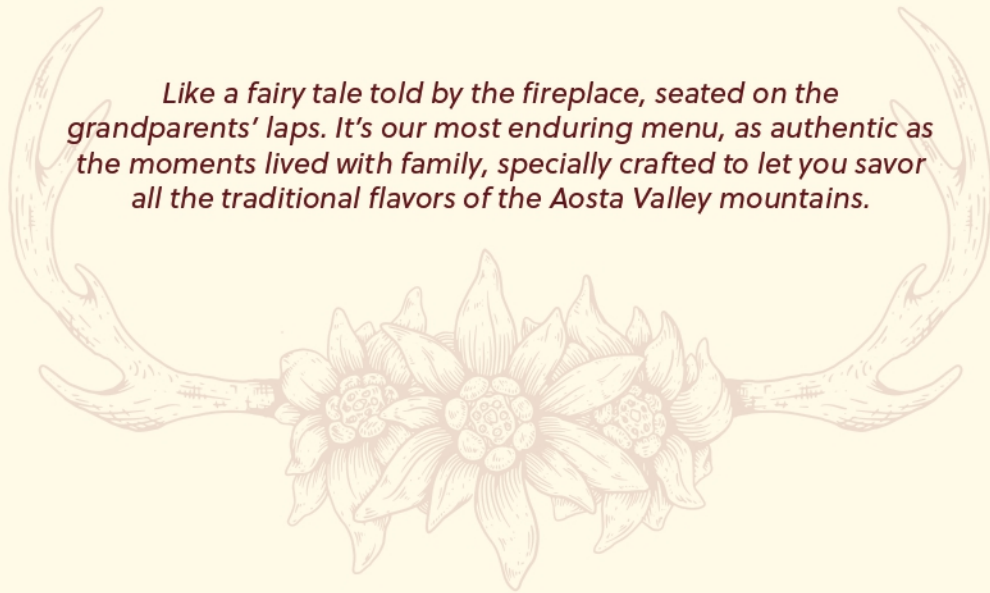


Menu

The Traditions



Like a fairy tale told by the fireplace, seated on the grandparents' laps. It's our most enduring menu, as authentic as the moments lived with family, specially crafted to let you savor all the traditional flavors of the Aosta Valley mountains.



The Traditions

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 Arnad, 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 classic pork rib

Slow cooked pork, with mustard and apricot compote

The veal carbonada with Blanc de Morgex et de la Salle wine

The seasonal vegetables

Slowed cooked

Chamois marinated in red wine

With glazed rennet apples

Wild game sauce “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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