



Lo Riondet

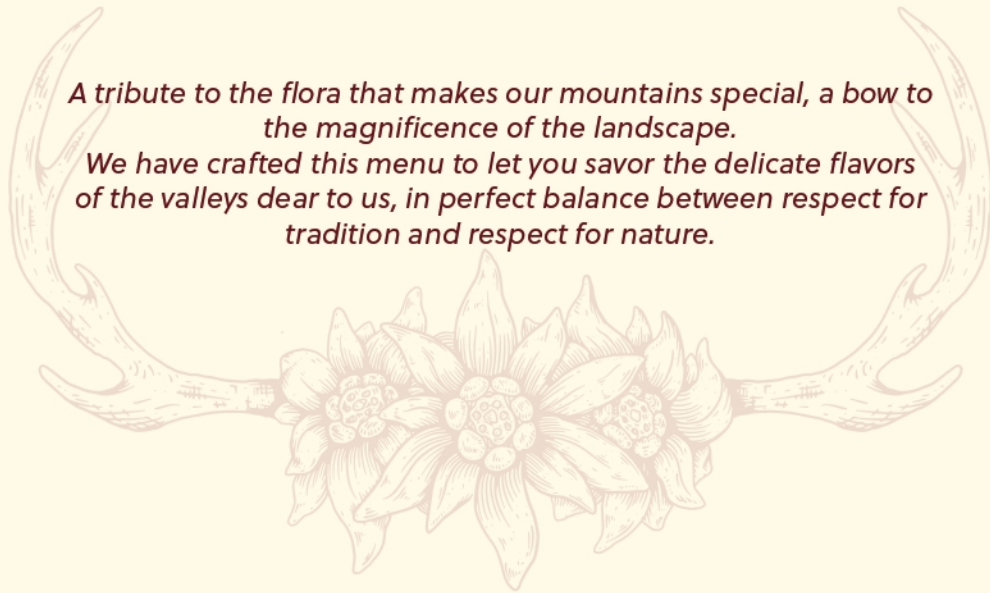
LA THUILE | MONT BLANC VALLEY | SINCE 1978

Menu

The vegetarian



*A tribute to the flora that makes our mountains special, a bow to
the magnificence of the landscape.
We have crafted this menu to let you savor the delicate flavors
of the valleys dear to us, in perfect balance between respect for
tradition and respect for nature.*



The vegetarian

The mulled wine under the stars with home croutons

Raclette Savoyarde

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

Fresh seasonal salad

The summer vegetables in olive oil and vinegar compote

The rustic soup

With croutons of brown cereal bread and Fontina DOP from the mountain pastures

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

Rich selection of seasonal fruit and vegetables

Slow cooked

The tasting board dessert

With winter fruit and whipped cream

The Ivano's genepi mountain herbal tea





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