





Lo Riondet

LA THUILE | MONT BLANC VALLEY | SINCE 1978

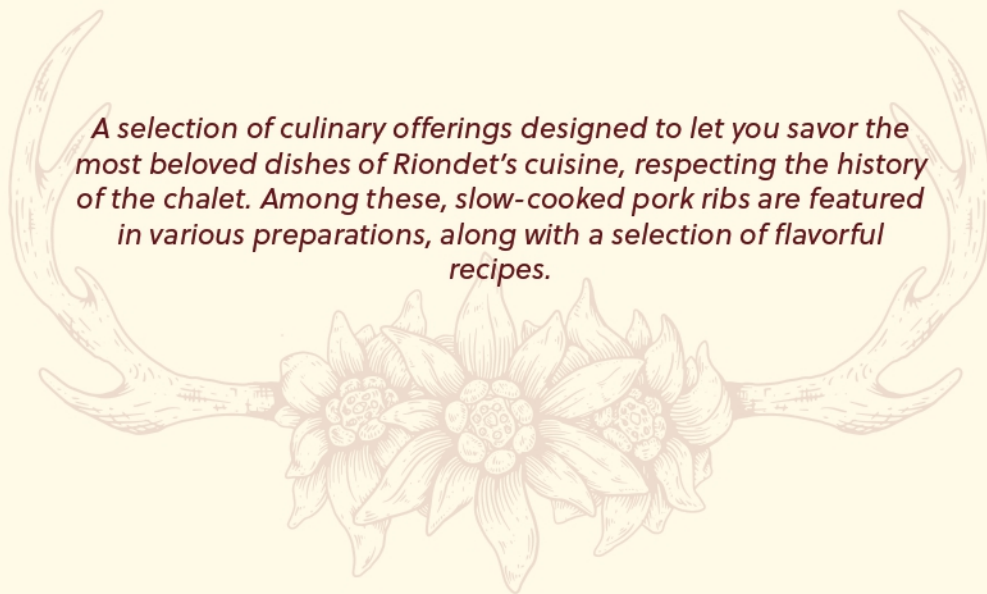


Menu

Le travers de porcelet



A selection of culinary offerings designed to let you savor the most beloved dishes of Riondet's cuisine, respecting the history of the chalet. Among these, slow-cooked pork ribs are featured in various preparations, along with a selection of flavorful recipes.



Le travers de porcelet

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 tasting board dessert

With winter fruit and whipped cream

The Ivano's genepi mountain herbal tea





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