

Melrose



Restaurant de Montagne

Stanzers

SELECTION OF AOSTA
VALLEY COLD CUTS

*Vallée d'Aoste Lard d'Arnad,
motsetta*, boudin sausage**, Jambon
de Bosses ham, chestnuts served with
honey*

**local lean sausage
** local blood sausage*
€ 22,00

CROQUE - MONSIEUR
DU BOUCHERON

*Homemade bread toast soaked in white
wine, blue cheese, cured ham, served
with mixed salad*
€ 14,00

WINTER SALAD

*Mixed salad with walnuts, orange,
toma cheese, raisins, rennet apple*
€ 13,00



Starters

THE MOUNTAINEER

*Vallée d'Aoste Lard (PDO)
Served with crunchy polenta,
chestnuts, honey*

€ 15,00

AOSTA VALLEY
CHEESE SELECTION

*Selection of Aosta Valley cheese served
with boiled potatoes, homemade jam
and honey*

€18,00



Restaurant de Montagne

First courses

HOMEMADE SOUP

*Spelt, beans, chestnuts, tomato, celery,
carrots, onions, herbs*

€13,00

SEUPPA À LA
VALPELLINENTSE

*White bread, vegetable broth, cabbage,
Fontina cheese, cinnamon*

€14,00

GNOCCHI WITH AOSTA
VALLEY CHEESE AND
MOTSETTA* POWDER

Gnocchi with Aosta Valley cheese and

Motsetta powder*

**local lean sausage*

€16,00



Restaurant de Montagne

First courses

LOBSTER TAGLIOLINI*

Lobster homemade pasta, cherry tomatoes, Italian extra virgin olive oil, garlic
€30,00

TAGLIOLINI CACIO E
PEPE WITH TRUFFLED OIL
AND VALLÉE D'AOSTE
LARD D'ARNAD

Homemade pasta, pecorino cheese, pepper, butter, lard
€16,00

GAME RAGOUT PASTA

Pasta, venison meat, red wine, tomato, celery, carrots, onion, herbs
€18,00



Restaurant de Montagne

Traditional dishes

R U S T I C P O L E N T A
“ S O R D A ” (P L A I N)

€ 9 , 0 0

A O S T A V A L L E Y
R U S T I C P O L E N T A
W I T H F O N T I N A
C H E E S E A N D “ B E U R O
C O L O U ”

* L O C A L R E C I P E : M E L T E D
A N D F I L T E R E D B U T T E R

€ 1 4 , 0 0

R U S T I C P O L E N T A
W I T H G O R G O N Z O L A
C H E E S E

Polenta, Gorgonzola cheese, butter

€14,00

R U S T I C P O L E N T A
W I T H B E E F
C A R B O N N A D E

*Polenta. Beef, onions, flour, red wine,
herbs*

€22,00



Traditional dishes

R U S T I C P O L E N T A
W I T H V E N I S O N C I V E T

*Polenta, Venison meat, red wine,
carrot, onion, celery, bay leaf, garlic,
herbs, lard*

€22,00

R U S T I C P O L E N T A
W I T H S A L S I C C E T T A

Polenta with small sausages stewed

€20,00

B E E R - B R A I S E D P O R K
S H A N K S W I T H
P O T A T O E S

*Beer-braised Pork shanks cooked in the
oven with savoy cabbage and homemade
potatoes*

€22,00



Side Dishes

HOMEMADE POTATOES

€ 5,00

MIXED SALAD

€ 5,00

SIDE DISH OF THE DAY

€ 5,00

*Homemade
desserts*

€ 8,00



Restaurant de Montagne

**fresh, blast chilled and deep-frozen product.*

Please let us know if you have any food allergies or special dietary needs.

1. Cereals and products thereof

all cereals containing gluten, namely wheat, rye, barley, oats, spelt, Khorasan wheat are considered as allergens. The list also extends to their hybridized strains and products of these.

2. Crustaceans

Proteins from prawns, shrimps, crabs and lobsters are considered as allergens. The list also extends to products that contain or may contain shellfish ingredients.

3. Eggs

Eggs both cooked and raw and products thereof, namely egg pasta, biscuits, cakes, omelets, mayonnaise, creams, breaded foods, pancakes, etc... are considered as allergens.

4. Fish

Allergy can occur for all types of fish and products thereof.

5. Peanuts

The main sources of allergens are peanuts and products thereof, namely peanut oil, peanut butter, peanut flour, peanut milk.

6. Soy

Protein sources of allergies are present in all soy products.



7. Milk

Milk and products thereof (including lactose).

8. Nuts

Nuts, namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio, Macadamia nut and products thereof.

9. Celery

Celery both in pieces or in products thereof, namely soups mix, sauces and vegetable broth concentrates.

10. Sesame

11. Mustard

An allergen that can be found among the main ingredients of sauces and dressing and especially in mustard.

12. Sulphur dioxide and sulphites

Only at concentrations of more than 10mg/kg or 10mg/L in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption, namely canned fish products, pickled foods, foods in oil and in brine, jams, vinegar, dried mushrooms, soft drinks and fruit juices.

13. Lupins

Now present in many vegan foods, in the form of roasts, salamis, flours and the like.

14. Molluscs

They are present in dishes based on queen scallop, grooved razor shell, Mediterranean scallop, date shell, smooth clam, pelican's foot, sea snail, mussel, murex, oyster, patella, sea truffle, tellina and clam or in their products thereof.

