

# The GOA Life. Fun Dining

## Tapas

|   |    |
|---|----|
| White asparagus, herb oil and black truffle         | 26 |
| Irish scampi with smoked foam and chips (2 pieces)  | 28 |
| Patanegra de Bellota Joselito 70 g                  | 32 |
| Wagyu tiradito, citrus leche de tigre and spicy aji | 32 |
| Gran Gou<br>our best selection                      | 65 |

## Start

|   |    |
|---|----|
| Fassona Piemontese beef tartare<br>raw egg yolk, mustard drops, capers, leek chips, olive powder  | 26 |
| Mountain Egg 63<br>locally sourced free-range egg from the Aosta Valley from the "Au Potager" farm with celeriac, alpine toma cheese fondue and black truffle | 26 |
| Walk in the Woods<br>composition of roots, mushrooms, wild berries herbs, quinoa and coffee crumble   | 28 |
| Venison Shabu Shabu<br>Jambon de Bosses consommé and winter roots   | 32 |

|   |    |
|---|----|
| North Sea Scallop Carpaccio<br>with caviar and rainbow beetroot | 48 |
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*signature*

## Pasta

|  |    |
|--|----|
| Cappellacci with baked ricotta<br>sweet and sour onion, black truffle in perlage and pecorino cheese | 26 |
| Artisanal pasta with scorpion fish<br>oil flavored with mountain herbs                               | 28 |
| Piglet gyoza with carbonara foam and Arnad DOP guanciale tuille                                      | 28 |
| Blue lobster and bisque coral risotto<br>creamed with Jerusalem artichoke and citrus variations      | 38 |

|   |       |
|---|-------|
| Hand-rolled tagliolino with alpine butter and cardoncello mushrooms | 28    |
| with black truffle  | 8/gr  |
| with white truffle  | 18/gr |

*signature*

## Main

|  |    |
|--|----|
| Cauliflower steak<br>with walnuts, olive paste, and green sauce  | 28 |
| Morgex Alpine char in a licorice crust<br>artichoke, peppermint, and almond reduction                        | 36 |
| Grilled Bresse cockerel<br>marinated in oriental spices, roasted on cedar wood, curry and paprika mayonnaise | 36 |
| Seared Balfago tuna belly<br>pak choi and burnt onion  | 48 |

|   |    |
|---|----|
| Rossini-style venison<br>seared foie gras and black truffle | 52 |
|---|----|

*signature*

## the Ember

### The 24k Burger

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|--|----|
| 24-karat gold, 200gr grilled beef burger, cheddar cheese, caramelized onions<br>Served with French fries | 42 |
|--|----|

|                    |     |
|--------------------|-----|
| Skirt steak 300 g  | 40  |
| Tenderlion 200 g   | 42  |
| Tomahawk 1,2 kg *  | 125 |
| Porterhouse 1 kg * | 140 |

\* recommended for 2 people

### Surf & Turf

|  |    |
|--|----|
| Beef Tenderloin 200 g & Prawns           | 54 |
| Beef Tenderloin 200g & Gratinated Oyster | 56 |
| Beef Tenderloin 200 g & Lobster          | 68 |

### Upgrade your dish

|                             |    |
|-----------------------------|----|
| Arnad Lard and Blue d'Aosta | 14 |
| Foie Gras                   | 21 |
| 3 Grilled Prawns            | 24 |
| Grilled Lobster Tail        | 28 |

### Sides

|  |    |
|--|----|
| Triple-cooked crispy golden potatoes       | 12 |
| Grilled mountain mushrooms                 | 12 |
| Seasonal pan-fried vegetables              | 12 |
| Mashed potatoes with prized black truffles | 16 |

### Sweet Escape

|  |    |
|--|----|
| Tiramisù<br>the classic                                      | 14 |
| Red fruit hedgehog<br>with meringue                          | 14 |
| Mango egg with cocoa crumble<br>and kataifi pastry nest      | 16 |
| Chocolate in three textures<br>with praline zabaglione sauce | 16 |
| Salted caramel velvet<br>with raspberry ice cream            | 16 |
| Cheese selection   | 24 |

## Our Tasting Menu

### Mountain Experience

Composition of roots, mushrooms, berries, coffee soil, and black truffle

Valdostano beef tartare with beetroot gazpacho with cumin and mustard snow

Piglet gyoza with carbonara foam and Arnad DOP guanciale tuille

Alpine char from Morgex in a crust of licorice, smoked artichoke and almond reduction

Undergrowth in three textures with praline zabaglione sauce

135

### Truffle

Wagyu tiradito with black truffle shavings and Alpine honey mustard

Local free-range eggs from the Aosta Valley from the "Au Potager" farm with celeriac, Alpine toma cheese fondue and black truffle

Baked ricotta cappellacci sweet and sour onion, black truffle in perlage and pecorino cheese

Hand-rolled tagliolino with black truffle, creamed with Alpine butter and cardoncello mushrooms

Rossini-style venison fillet with foie gras and black truffle

Tiramisu with Alpine mascarpone flavored with 36-month aged Parmesan from red cows, homemade ladyfingers and black truffle

165

### Must-Try

Morgex char ball stuffed with Ivrea onion compote, raisins, pine nuts, and mountain herb vinaigrette

Beef fillet in savoy cabbage crepinette, parsnip cream, cardoncello mushrooms, and mustard seed sauce

Saccottino stuffed with liquid Taleggio cheese, pumpkin mousse, kumquat chutney, and crispy sage

Sea urchin with wild berries

90

### Signature Oil

To best accompany each dish, we offer a selection of extra virgin olive oils that enhance ingredients and flavors with character and delicacy, sourced from the historic **Masseria Maccarone** di Savellettri (Fasano - Puglia), an olive oil producer of excellence that has preserved tradition and quality for centuries.

#### MONOCULTIVAR CORATINA

is a robust and aromatic oil, with notes of artichoke and fresh herbs. Perfect for bruschetta, meat, and dishes with a strong flavor.

#### MONOCULTIVAR FRANTOIO

is a delicate and harmonious oil, with hints of grass and fresh almonds. Ideal for fish, salads, and light dishes.

Half-board accommodation includes the Must Try tasting menu. Guests staying in Suites and Junior Suites may alternatively choose from the following courses: 1 starter, 1 pasta or 1 main course, 1 dessert (excluding Signature desserts). If you wish to order another dish from the menu, you will receive a 20% discount on that dish.

All prices are subject to an optional service charge of 5%, which can be modified at the guest's request.