








# Menu of the day

## STARTERS

- Convivial Cheese and Cured meat Platter  € 24  
Fontina DOP, Blue cheese Caseificio Nicoletta , Toma stagionata Saint Ours, Caprino du Moine, Cured ham de Bosses DOP, Braised ham, Mocetta Valdostana, Coppa. With zibibbo raisin, honey nuts and crackers
- White cheese Platter  € 16  
Selection of local cheese with chutneys and black and white crackers
- Bufala DOP on Orange  € 14  
DOP Bufala mozzarella with aromatized lavender and coriander oil on orange filets
- Mountain flavours Chopped Meat € 16  
Chopped filet with red fruits, apples and aosta valley nuts oil
-  Seared Scallops on a Green Veloutée\*  € 14  
A fresh base of peas and spinach with two seared Scallops on top
-  Warm soufflé with Cheese Fondue\*\*  € 8  
Vegetables and mushrooms souffle with a cheese fondue

## MAINS

- Aosta Valley classic Cheese Fondue\*\*  € 18  
Fontina local cheese fondue served with croutons and small cucumbers
- Spaghettoni Monograno Felicetti Carbonara  € 18  
Pork cheek crunchy bacon from Collemaggiore, Bio eggs, pepper and rome pecorino cheese
- Tagliatelle with white ragout\*  € 16  
Tagliatelle with a home mede game ragout
- Base Camp Lasagna € 14  
Classic Bolognese or of the day, depending on the daily catch
-  Velvet gnocci on Blue Cheese Fondue\*  € 16  
Velvet potatoes gnocchi on a regional cheese fondue with Blue Aosta Valley cheese
- Petit Arvine Salmon trout\*  € 18  
Trout with wine braised wine onions, olives and nuts
- Hunter's Style Chicken\*\*  € 16  
Strips or spindles of chicken stuffed with pepperoni, onions, olives, aromatic herbs, tomato, white wine.

## FROM THE GRILL

Rib of Piedmont Beef	€ 35
from the rewarded Oberto butcher, 600gr rib with a special capers sauce and Maldon salt	
Grille Pork Ribs	€ 16
Grilled pork ribs served with a vegetables ratatouille or polenta	
Beef cheek with red wine gravy	€ 18
Low temp braised beef with a red wine gravy with a Mulled wine gravy	
Classic Burger* 🌿🥗🥛	€ 16
200gr Piedmont meat hamburger, tomato, salad, onions, mayo and ketchup.. comes with french fries or salad	
Bufalino Burger* 🥛	€ 18
200gr Piedmont meat hamburger, tomato, salad, pesto and bufala mozzarella .. comes with french fries or salad	
Veggie Burger* 🌿🥗🥛	€ 18
130gr provola cheese and peperoni hamburger, tomato, salad, curry sauce.. comes with french fries or salad	
Grilled vegetables and fruits	€ 18
Egg plant, pepperoni, red onion, zucchini and ananas	

## BIG SALADS

Aosta Valley 🍷	€ 18
Green salad with mocetta, fontina cheese, dried apples, nuts and blueberries	
Caesar salad 🌿🥗	€ 16
Green salad with croutons, parmesan cheese, caesar salad and grilled chicken	

## SIDES

French fries*	€ 6
Roasted potatoes	€ 6
Grilled polenta	€ 6
Green Salad	€ 4
Mixed salad	€ 6

## DESSERTS

Tiramisù	€ 8
Base Camp Panna Cotta Vanilla panna cotta with a Aosta Valley Gin jelly	€ 8
Red fruits salad	€ 8
Mixed Ice-Cream 🍦 choose between cream, chocolate and pistache	€ 6

## Labels



Vegetarian

\*

contains frozen products

\*\*

contains blast chilled products

## Allergens



Cereals containing gluten



Egg



Fish



Milk (including lactose)



Nuts



Celery



Sulphur dioxide and sulphites



Molluscs