

Starter, bread and Lillaz microfiltered natural water

Drinking water treated in accordance with Legislative Decree 181 of 23/06/2003
2,5

Lillaz microfiltered sparkling water

Drinking water treated in accordance with Legislative Decree 181 of 23/06/2003
2,5

TO FINISH

Crème de Cogne: a tradition in a dessert
cold spoonful made from chocolate, cream, sugar and cocoa.

7

The tiramisu
the classic Italian dessert with pasteurized eggs and mascarpone

7

The panna cotta
with caramel / red fruits

7

Our own version of Catalan cream
flavored with cinnamon and orange

7

Roasted peaches (seasonal)
Baked peach stuffed with amaretti, cocoa and marsala served with ice cream

7

Ice cream of the day (seasonal)

7 / 8



Restaurant
Lou Tchappe



The wine list

scan the QR code to read
our wine list



Dear customers, in case of intolerances or allergies, you can contact the service staff for any information on the substances and allergens contained in the dishes.

- ° Foods that we freeze at negative temperatures to ensure better preservation and keep their flavors and properties intact.
- °° The product may be frozen/deep-frozen at source depending on the season. Check with the staff.

*“In the mountains, we find the purity of simple things.
Here, every flavor tells a story.*

TO START

Platter of local cured meats and cheese assortment (for two people)

Our selection of charcuterie, salamis and cheeses from the Aosta Valley served with honeyed chestnuts and homemade jams.

25

Red cabbage flan on a bed of Bleu d'Aoste cheese fondue and crumbled hazelnuts

Warm purple cabbage flan without flour accompanied by a steaming fondue.

15

Our Fassona beef tartare (150g) of your choice:

- truffle-flavored
- with quail egg
- with salt, lemon, pepper and extra virgin olive oil

16

Lou Tchappé Salad

Warm local Tomino cheese made from a blend of goat’s, cow’s and sheep’s milks on a bed of green cabbage, red cabbage, beetroot, walnuts, and croutons. Served with vinaigrette.

15

“Carne Messata” carpaccio

Raw beef marinated with salt, mountain spices, and garlic. Served with lemon and berry sauce.

16

Our escargots à la Bourguignonne

6 pieces 15

12 pieces. 23

Our selection of foie gras

selection of foie gras served with homemade jam, fruits, sweet and sour sauce and mécoulin (traditional sweet bread from Cogne flavored with raisins produced by Maison du Goût - Cogne)

25

THE TRADITIONAL DISHES

Valle d’Aosta-style polenta with fontina DOP cheese and mountain butter

15

Grandma Maria's Valpellinenze soup

traditional soup made with cabbage, cinnamon and bread; baked with butter and Fontina DOP.

14

The “Lou Tchappé soca” soup

traditional soup made with cabbage, leeks, potatoes, carne messata (meat left in salt and mountain spices for a few days), baked with butter and Fontina DOP.

16

Our Fontina DOP cheese fondue

Fontina DOP cheese fondue served in a copper pan with boiled potatoes and toasted bread croutons

20

OUR FIRST COURSES

All pasta and gnocchi in the following dishes are fresh and produced by us. They are refrigerated at sub-zero temperatures to ensure better preservation and to preserve their flavors and properties.

Homemade potato gnocchi served with venison ragù

15

Homemade whole wheat tagliatelle with goat cheese fondue, mountain pine and dill

The “Beson” farm’s goat cheese fondue; mountain pine-scented butter; dill leaf rain

17

The Lou Tchappé Malfatti

Fresh egg pasta (made according to the Savin/Gérard family's Sunday recipe: 20 egg yolks per kg of flour) sautéed in a copper pan with cured ham, crème fraîche, and tomato sauce.

15

Chestnut gnocchi gently sautéed with butter and mushrooms

Homemade potato gnocchi made with chestnut flour sautéed in a copper pan with mushrooms, cream and butter

16

Homemade tagliatelle with butter and marinated trout tartare

Gravlax method marinated trout with mountain herbs

19

OUR SECOND COURSES

The Fassona beef fillet

- with Aosta blue cheese
- grilled
- with green pepper sauce

29

Cogne sheep stew served on a bed of couscous

sheep from the “Le Beson” farm - Cogne

24

Slow cooked lamb shank

Lamb shank stewed with Fumin DOC wine, vegetables and aromatic mountain herbs.

29

“Scottadito” style rack of lamb grilled with fresh mint from our garden

25

Fillet of grilled mountain salmon trout

salmon trout flavored with mountain herbs.

21

Venison stew with polenta

20

Braised veal cheek with polenta

braised veal cheek stewed with Torrette Superiore aged in the mines of Cogne

23

SIDE DISHES

Mixed salad

5

White and red Cabbage Salad

4

Vegetable nest

Baked zucchini, peppers, onions and eggplant

6

Baked potatoes

6

All the photos on the menu represent faces and places of Cogne from the past

