



Maison Bertolin's Tasting

Les Assiettes

La Tradition

A journey through the authentic flavors of the Aosta Valley, celebrating tradition and quality, designed to let you discover the best of our region. Includes delicacies such as Vallée d'Aoste Lard d'Arnad PDO, beef Mocetta, juniper-flavored coppa, Boudin, Teteun, and game salami, along with other local specialties.

€ 25,00

Il Plateu Royal

An exclusive selection of our most iconic specialties, including Vallée d'Aoste Lard d'Arnad PDO, beef Mocetta, the unmistakable "Franbon" cured ham flavored with genepy, and a variety of carefully selected treats. A tasting path that highlights fine raw materials and time-honored craftsmanship.

€ 20,00

La Bocoah

The classic Aosta Valley-style snack, where Maison Bertolin's alpine cured meats are paired with a small selection of local cheeses, including the famous Fontina PDO. A perfect balance of taste and authenticity, for a cutting board that tells the true soul of the small region in the north of Italy: Aosta Valley.

€ 22,00

All our assiettes are served with "Alpenzu" candied chestnuts and rye black bread from Arnad.

Les Assiettes

Salé Tartare

Our Salé, a beef thigh seasoned with mountain herbs and spices, comes from a short supply chain of beef 100% Aosta Valley, guaranteeing quality and local authenticity (certificated from AREV). Served as tartare and enriched with a touch of fine “Dinus Donavit” walnut oil, produced for over 100 years.

€ 19,00

Lard Comparison

The unique Vallée d'Aoste Lard d'Arnad PDO aged in chestnut wood containers (called Doil) with fresh herbs and mountain spices, served in its classic aging and Reserve version, accompanied by “Alpenzu” natural candied chestnuts, to create an interesting combination of different flavors.

€ 17,00

FranBon with Genepy

Italian tradition meets Aosta Valley heritage in this innovative cured ham by “Maison Bertolin”: FranBon, aged at least 16 months and flavored with Genepy, a native herb growing at 2500m in the Aosta Valley Alps. Paired with “Alpenzu” crispy pickled vegetables to balance its sweetness.

€ 23,00

Hommage au Fromage

An elegant journey through traditional Aosta Valley cheeses: from the timeless Fontina PDO to authentic Gressoney Toma, the bold Bleu d'Aoste, and the aromatic Fromadzo PDO. Each taste tells stories of alpine pastures, aging and ancient knowledge. Served with an “Alpenzu” artisanal sauce to enhance their authentic notes.

€ 26,00

All our assiettes are served with rye black bread from Arnad.

Les Croques de la Maison

Two toasted bread slices with delicious pairings of Maison Bertolin cured meats and local cheeses.

Croque Arnad

Toasted white bread* with Vallée d'Aoste Lard d'Arnad PDO and garlic-infused EVO oil

€ 12,00

Croque Valdôtaine

Toasted white bread* with beef Mocetta, Fontina PDO, and "Dinus Donavit" walnut oil.

€ 14,00

Croque Reinhold

Toasted white bread* with Reinhold juniper-smoked speck and Bleu d'Aoste.

€ 14,00

Croque Fromage

Toasted white bread* with a selection of Aosta Valley cheeses and apple or pear balsamic glaze "Agrodenso"

€ 14,00

*If fresh product is unavailable, frozen may be used.

For Kids

A platter for kids with grilled cooked ham and warm “focaccine” (salted bread). A tasty and fun dish for young food lovers.

€ 9,00

Desserts

End your experience with a sweet note. Ask our staff to know our proposals.

Panna Cotta

with hazelnut-cocoa cream or Alpenzu fruit compote

€ 5,00

Chocolate Pudding

€ 5,00

Crème Caramel

€ 5,00

Extras

Warm Focaccina* € 5,00

Candied Chestnuts “Alpenzu” € 6,00

Pickled Vegetables “Alpenzu” € 8,00

*If fresh product is unavailable, frozen may be used.

À Boire - Drinks

Water

0,5 L Bottle	€ 1,70
1 L Bottle	€ 3,00

Juices

Apple 200 ml	€ 3,50
Apple & Blueberry 200 ml	€ 3,50
Apple & Ginger 200 ml	€ 3,50
Apple & Bergamot 200 ml	€ 3,50

Craft Beers

Blonde 330 ml	€ 5,00
Amber 330 ml	€ 5,00
Red 330 ml	€ 5,00
IPA 330 ml	€ 5,50
“BAC” 330 ml - Strong Red with aromatic herbs	€ 6,50
“BAF” 330 ml - Strong Blonde with Fontina PDO whey	€ 6,50

Spirits & Liqueurs

Let the staff suggest	€ 4,00
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Coffee & Hot Drinks

Coffee - served with local cookies	€ 2,00
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