



*Our weekly menu*

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In 1990 Gianni and Rosy opened the Yeti with dreamy eyes and a great desire to let you spend pleasant culinary moments

**In the same year the daughter Katia was born and since 2018 with her husband Maurizio in the kitchen and Corrado at the bar counter, carries on the family tradition with passion**

**You are welcome**

## Appetizers

*Aosta Valley cold cuts and cheeses with honey, jam and nuts*

*€ 16,00*

*Lard with black bread crouton and chestnut mousse*

*€ 13,00*

*Fried Fontina cheese*

*€ 13,00*

*Beef carpaccio with gorgonzola cheese and nuts*

*€ 13,00*

*Beef tongue with burrata cheese sauce and caramelized red onions*

*€ 14,00*

## Home made fresh pasta

*Homemade potatoes ravioli stuffed with mushrooms  
with tomo cheese fondue*

*€ 14,00*

*Homemade tagliolini pasta with deer ragu*

*€ 14,00*

*Homemade ravioli stuffed with boar and seasoned  
with chestnuts and dry tomatoes*

*€ 14,00*

## Starters and Pasta

*Traditional pancake with ham and Aosta Valley cheese*

€ 10,00

*Cheesy soup with cabbage, bread and Aosta Valley cheese*

€ 11,00

*Polenta with Aosta Valley cheese*

€ 11,00

*Cannelloni with ricotta cheese and spinach*

€ 11,00

*Pasta with tomato sauce*

€ 8,00

*Vegetables soup*

€ 12,00

*Strigoli pasta \* with shrimps, olives paté and Pinot gris*

€ 13,00

*Risotto with Aosta Valley cheese fondue*

*(minimum for 2 people)*

€ 14,00

*Polenta with Aosta Valley cheese fondue*

€ 15,00

## Main courses

*Stewed sausage with polenta*  
€ 13,00 (with cheesy polenta € 17,00)

*Stewed deer\* with polenta*  
€ 16,00 (with cheesy polenta € 20,00)

*Sliced venison steak with berries sauce \**  
€ 20,00

*Beef escalope with ham and Aosta Valley cheese*  
€ 17,00

*Beef tenderloin with Porcini mushrooms \**  
€ 25,00

*Beef tartare with yolk sauce, hazelnuts and grilled goat cheese*  
€ 18,00

*Braised beef with grilled polenta*  
€ 17,00

*Beef marrowbone with crispy risotto with saffron*  
€ 16,00

*Stewed rabbit with carrots puré*  
€ 15,00

*Roasted beef shin with potatoes pie*  
€ 18,00

Side dishes € 5

Place setting lunch € 1,50 Dinner € 4,00

Dishes marked with (\*) could be prepared with frozen or deep-frozen raw material based on the availability of the products

Information about the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty