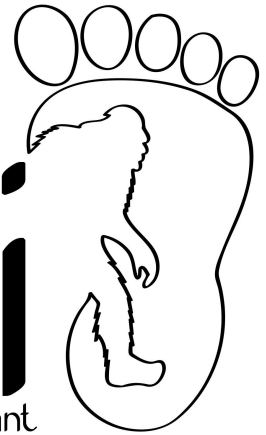


yeti
bar & restaurant



The Aoste Valley in 5 steps with wine pairing

*Our fied Fontina cheese
Lardo Sarrolein, chestnuts mousse, black bread*

Valpellinentze soup with cheese, bread, broth and cabbage

Beef escalope with ham and cheese

Whipped cream, Aoste Valley biscuits and chestnuts

*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

*The price is 45 euros for each person
with wine pairing is 65 euros*

Home made fresh pasta

Tagliolini pasta with duck
€ 16,00

Ravioli stuffed with meat and seasoned with roast sauce
€ 16,00

*Tagliatelle pasta with deer ragu**
€ 16,00

and Starters

Pancake with ham and cheese
€ 11,00

Traditional soup with cabbage, cheese, bread and broth
€ 11,00

Cheesy polenta
€ 11,00

Cannelloni with ricotta cheese and spinach
€ 11,00

Potatoes and leeks soup
€ 14,00

Risotto with cabbage, Fontina cheese and crispy bread
(Minimum for 2 people) € 16,00

Wholemeal pasta with anchovies, turnip greens and spicy biscuits
€ 14,00

Main Courses

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

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

Aosta Valley escalope with ham and cheese
€ 17,00

Sliced deer steak with berries jam*
€ 21,00

Polenta with Aosta Valley cheese fondue
€ 18,00

Deer chops at the grill with black cherries sauce
€ 20,00

Beef tartare with green sauce and yolk
€ 19,00

Beef tenderloin with Bleu d'Aoste cheese fondue
€ 26,00

Braised beef cheek with mashed potatoes
€ 18,00

Thank you

Appetizers

Gold cuts and cheeses from Aosta Valley with honey, jam and nuts
€ 16,00

Lardo, black bread, chestnuts mousse
€ 13,00

Fried Fontina cheese
€ 13,00

Shrimps salad with vegetables, burrata cheese, beetroots sauce and Gampari*
€ 16,00

Pear salad, grilled goat cheese, hazelnuts, honey and rosemary sauce
€ 14,00

Beef carpaccio with mozzarella, olives and dry tomatoes
€ 15,00

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