

Thank you



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 black truffle
€ 20,00

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

Ravioli stuffed with rabbit, seasoned with olives and cherry tomatoes
€ 16,00

and Starters

Pancake with ham and cheese
€ 11,00

Traditional soup with cabbage, cheese, bread and broth
€ 12,00

Cheesy polenta
€ 12,00

Cannelloni with ricotta cheese and spinach
€ 11,00

Pasta with sausage and leeks
€ 13,00

Pasta with tomato sauce
€ 8,00

Fregola pasta (like risotto) with zucchini sauce, mint, goat cheese and almonds
(Minimum for 2 people)
€ 16,00

Main Courses

Stewed sausage with polenta
€ 14,00 (with cheesy polenta € 18,00)

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 and crispy bread
€ 18,00

Deer tenderloin with bacon and chestnuts*
€ 20,00

Sliced beef cube roll steak from Denmark
€ 20,00

Beef tartare with peach salad, nuts and Castelmagno cheese flakes
€ 19,00

Beef tenderloin with parmisan cheese and black truffle
€ 29,00

Yeti big salad

with green salad, tomatoes, carrots, mais, olives, mozzarella, tuna
€ 14,00

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

Vitello tonnato (beef, tuna sauce) and vegetables
€ 15,00

*Little salad with pear and hazelnuts, grilled goat cheese, honey and rosemary
sauce*
€ 15,00

Cloudy egg with black truffle
€ 16,00

*Saint-Oyen typical ham and Fontina cheese breaded with apple and moustard
sauce*
€ 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 products³

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