

**COOKING AT 2101 m**  
 At 2100 m water boils at a temperature about 93°C.  
 So how long does it take to cook an egg? Fortunately,  
 our chefs master the art of high altitude cooking.  
 So enjoy our haute cuisine and  
 bon appétit.

# 2100 ALPINE KITCHEN

**EATING AT 2101 m**  
 Hey, don't forget your carbs. After all,  
 some say that carbohydrate is the preferred  
 energy source at high altitude. And while you're at it,  
 order an extra bottle of water. Being hydrated is  
 really trendy up here.

## ALLERGIES?

Ask us about allergies and we  
 will guide you!

## PASTAS

### PESTO €14

Pesto, tomato, pinenuts

### CARBONARA €16

Guanciale, pecorino, egg yolk,  
 blackpepper

### GNOCCHI POMODORO €16

Tomato, basil, stracciella

### RAGU GENOVESE €17

Slowcooked beef in San Marzano  
 tomato sauce, grana padana

## STARTERS

### CHARCUTERIE & CHEESE

€14 / €26

Coppa de Montagne, Jambon` Savoie,  
 Sausscision Aoste, Beaufort, Tomme de Savoie,  
 olives, grilled peppers

### CHÈVRE CHAUD

€9 / €16

Gratinated chèvre, honey mustard dressing,  
 mix salad, walnut, beetroots & pear crudité

### BURRATA

€14

Tomato, basil, rucola

### STEAKTARTARE "CLASSIC"

1/2 1/1  
 €16 / €24

Steaktartare, egg yolk, cornichons,  
 echalotte, caper & dijonnaise

\*Full portion is served with fries

### TONIGHTS STARTER

€8

## FROM THE GRILL

### GRILLED TANGO BURGER \*WE GOT VEGGIE!

€19

Brioche bun, beaufort, bacon, beer caramelized onion,  
 salad, tomato, our legendary cream cheese dressing  
 served with pommes frites & truffle dip

### CHICKEN SUPREME

€24

Broccoli, haricot verts, pepper sauce  
 & potato gratin

### FILLET OF TUNA 160G

€26

Served with grilled lemon, rocket salad,  
 sauce vert & ratatouille

### ENTRECOTE 225G BLACK ANGUS

€29

Served with grilled tomato, salad,  
 esdragon butter, redwine sauce &  
 pommes frites

### SIDES €3

Green salad Pommes frites  
 Potato gratin Ratatouille

### EXTRA SIDE

### SAUCES €4

Pepper sauce Sauce vert  
 Redwine sauce Esdragon butter  
 Truffle dip

## DESSERTS

### YOUR CHOICE OF SORBET (1 scoop)

€5

### CRÈME BRULÉE

€8

### COUPE GLACÉE

€8

Ice cream, meringue, dulce leche,  
 chocolate flakes, carmelized hazelnuts

### TONIGHTS DESSERT

€8

### TARTE AU CITRON

€9

Mango, passionfruit & italian meringue

### TIRAMISU

€9

### PIZZA DOLCE

€14

Nutella, banana, coco

## STONE OVEN BAKED PIZZAS

### MARGHERITA €12

Tomato sauce, mozzarella, basil

### CHÈVRE €14

Chèvre, mozzarella, zucchini,  
 walnust, honey

### QUATRO FORMAGGIO €14

Gorogonzola, mascarpone, beufort,  
 mozzarella

### PROSCIUTTO & RUCCOLA €16

Tomato sauce, mozzarella, jambon  
 d savoie, rucola, grana padana

### CALABRESE €16

Tomato sauce, mozzarella, spinata  
 calabrese, peppers, onion, oilves

### MONTAGNARDE €16

Reblochon, mozzarella, guanciale,  
 onion, potato

### TRUFFLE €18

Tomato sauce, mozzarella, champinjons,  
 tartufata, jambon d savoie

### BURATTA €18

Tomato sauce, mozzarella, burrata 100g,  
 cherry tomato, basil

### PIZZA DOLCE €14

Nutella, banana, coco

**TONIGHTS  
THREE COURSE  
DINNER  
€35**