

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, cherry tomato, pine nuts

CARBONARA €16

Guanciale, pecorino, egg yolk,
 black pepper

GNOCCHI POMODORO €16

Cherry tomato sauce, basil,
 stracciatella

RAGU GENOVESE €17

Slow cooked beef in San Marzano
 tomato sauce, Grana padano

STARTERS

CHARCUTERIE & CHEESE

€14 / €26

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

CHÈVRE CHAUD

€9 / €16

Gratinated chèvre, honey mustard dressing,
 mix salad, walnuts, beetroot & pear crudité

BURRATA

€14

Tomato, basil, rucola

STEAK TARTARE "CLASSIC"

1/2 1/1
 €16 / €24

Steak tartare, egg yolk, cornichons,
 echalotes, caper & dijonnaise

*Full portion is served with pommes frites

TONIGHT'S 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,
 estragon butter, red wine sauce &
 pommes frites

SIDES €4

Green salad Pommes frites
 Potato gratin Ratatouille

EXTRA SIDE

SAUCES €3

Pepper sauce Sauce vert
 Red wine sauce Estragon butter
 Truffle dip

DESSERTS

YOUR CHOICE OF SORBET (1 scoop)

€5

CRÈME BRULÉE

€8

COUPE GLACÉE

€8

Ice cream, meringue, dulce de leche,
 chocolate flakes, caramelized hazelnuts

TONIGHT'S DESSERT

€8

TARTE AU CITRON

€9

Mango, passion fruit & 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,
 walnuts, honey

QUATRO FORMAGGIO €14

Gorgonzola, mascarpone, Beaufort,
 mozzarella

PROSCIUTTO & RUCOLA €16

Tomato sauce, mozzarella, Jambon
 de Savoie, rucola, Grana padano

CALABRESE €16

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

MONTAGNARDE €16

Reblochon, mozzarella, guanciale,
 onion, potato

TRUFFLE €18

Tomato sauce, mozzarella, champignons
 tartufata, Jambon de Savoie

BURRATA €18

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

PIZZA DOLCE €14

Nutella, banana, coco

ASK FOR OUR EXTENDED PIZZA MENU!

TONIGHT'S
 THREE COURSE
 DINNER
 €35