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# HOTEL *al* PIOLET

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# DRINKS & CO.

LET YOURSELF BE TRANSPORTED INTO OUR UNIVERSE OF MIXOLOGY BY OUR SIGNATURE DRINKS CREATED OUR BAR MANAGER CLAUDIO FIORA, OR SIMPLY LEAVE IT TO OUR BARMANS WHO WILL MAGICALLY SATISFY ALL YOUR NEEDS.....

LASCIATEVI TRASPORTARE NEL NOSTRO UNVERSO DELLA MIXOLOGIA DAI NOSTRI SIGNATURE DRINK CREATI DAL NOSTRO BAR MANAGER CLAUDIO FIORA, O SEMPLICEMENTE LASCIATE CHE I NOSTRI BARMANS SI OCCUPANO MAGICAMENTE DI OGNI VOSTRA ESIGENZA...

## THE DECK SIGNATURE COCKTAILS 16

### LE FOLLIE DE PIGALLE

Genepe Vertosan Riserva, John Taylor Velvet Fallemum lemon juice, sugar syrup, Magic Velvet apple juice

### Il cervino

Genepe Vertosan Riserva, Vermouth Dolce del Professore, Bitter Fusetti served with edelweiss mousse, sambuco flower and Renetta apple

### Negroni roof top

Gin Fulmine, Bitter Spinto, Vermouth Rosso Vandalò, tangirine and tabasco mousse served with chocolate



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## ANGELO TENTATORE

Tequila reposado, Venturo, cordial lemon & sage

## PALOMA

Tequila reposado, Spinto bitter, honey, grapefruit soda

## TROPICAL GLEP

Rum Pineapple Plantation, Vermouth Rosso Vandalò, Bitter Spinto, passion fruit & amaretto mousse servito con chocolate cantucci

## THE DECK SIGNATURE

COCKTAILS 16

## CHERRY NEGRONI

Gin Fabbri Alla Amarene, Vermouth Rosso Vandalò, Bitter Spinto, served with cherry in syrup

## SNOW TIME

Grappa chardonnay, comonile liquor Sibona, Italicusm strawberry puree

## AUTUMN IN TENNESSE

Jack Daniel n.7, Jack Daniel Fire, pumpkin puree, maple syrup, lemon syrup, pear foam

## VELVET EXPLOSION

Tequila reposado, tomato juice, Worcester, celery salt, pepper, lime juice, chilly syrup, mustard dust



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## GENEBERRY by Domenico Costa

Genepy Vertosan, Irish whiskey, lemon juice, agave syrup, blackberry puree

## CHARTREUSE SWIZZLE

Green Chartreuse, pineapple juice, lemon juice, fallerum

## ORIENT EXPRESS

Roku gin, sambuco flower liquor, fresh cucumber & mint, lime juice, wasabi dust

## MY MARGARITA 2.0

Tequila Vulcan reposado, Grand marnier, lemon juice, salty passion fruit foam

## Old is gold

14

Ask our staff any of the international and most famous cocktails, or challenge them with a "SURPRISE" !

Chiedete al nostro staff uno qualsiasi dei cocktail internazionali più famosi, oppure sfidatelo con un "SORPRENDIMI"!

## SPRITZ IT up !

12

## LEMON SPRITZ

Limoncello, Prosecco, Soda



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## VIOLET SPRITZ

Violet , Prosecco, Soda

## TROPICAL SPRITZ

Blue curacacao, Prosecco Soda

## PINK SPRITZ

Grapefruit syrup, Prosecco Soda

## VANDALO SPRITZ

Vermouth Vandalò, Prosecco, Soda

## PASSION SPRITZ

Passion fruit syrup , Prosecco Soda

## SPINTO SPRITZ

Bitter Spinto, Prosecco, grapefruit soda

## GREEN SPRITZ

P31 Aperitivo, Prosecco Soda



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## MOUNSIER CHAMPAGNE COCKTAILS 20

### ROYAL BELLINI

Peach puree, Champagne

### ROYAL ROSSINI

Strawberry puree, Champagne

### CHAMPAGNE COCKTAIL

Brandy, sugar cube, Angostura bitter, Champagne

### THE DECK ROYAL

Saffron gin, Mango puree, lemon juice, Champagne

### MIMOSA ROYAL- 16

Gran Marnier, orange juice, Champagne

## IF LIFE GIVES YOU LEMONS,..MAKE A SOUR 14

### BOURBON SOUR

Bourbon whiskey, sweet & sour, magic velvet

### FULMINE SOUR

Gin fulmine, sweet & sour, magic velvet, basil spray

### AMARETTO SOUR

Amaretto di Saronno, sweet & sour, magic velvet

### New york sour



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Bourbon whiskey, sweet & sour, red wine

Absolut vanilla Vodka, passoa, passion fruit syrup, served with prosecco shot

## THE DECK SOUR

Rum pineapple plantation, sweet & sour, aged Port, magic velvet

## COSMOPOLITAN

Absolut vodka, triple sec, cranberry & lime juice

## LA VITA E' BELLA...CON UN MARTINI 14

## APPLE MARTINI

Vodka Absolut, Vermouth Dry, green apple syrup

## ESPRESSO MARTINI

Absolut vodka, Kahlua, espresso

## MR BOND

Vodka/gin, Vermouth Dry, choice of lemon twist or olive

## LADY GRACE

Absolut vodka, Tiramisu liquor, espresso, vanilla creamtop

## PORNSTAR MARTINI

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## TUSCANY OLD FASHIONED

Bourbon whiskey, Aperol, sugar cube, angostura bitter, smoked with Jack daniel & Rosemary wood

## Smoked manhattan

Bourbon whiskey, Vandalo, vermouth, orange bitter, maraschino Luxardo, smoked with cherry wood

## Smoked on the water

Mezcal, cointreau, Hibiscus syrup, lemon juice, smoked with green apple wood

SMOKING is allowed

16

## Rum & smoke

Sailor jerry spiced rum, tio pepe sherry, Vandalo vermouth, rosemary syrup, smoked with sage & rosemary wood



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## No alcohol PLEASE

10

### NO-GRONI

Tanqueray 00, Martini vibrante, bitter syrup

### Virgin mule

Tanqueray 00, Martini vibrante, bitter syrup

### VIRGIN MOJITO

Ginger ale, lime juice, mint, sugar

### VIRGIN COLADA

Pineapple juice, coconut puree, lime juice

## GRAPES & BUBBLES

### Champagne - Sparkling

**Gl.** **Bott.**

La Marca Prosecco Extra Dry Treviso  
Glera

7 35

Franciacorta Terre di Conti Ducco Brut  
Chardonnay

9 45

Champagne Veuve Cliquote Cuvée S.Pétersbourg  
Pinot Noir, Chardonnay, Meunier

15 90

### White Wine

**Gl.** **Bott.**

Cave Mont Blanc de Morgex et de La Salle

6 30



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Prié Blanc a piede franco

Le Clocher Pinot Grigio	7	35
Pinot Grigio		

### **Roseè Wine**

Frescobaldi Ammiraglia Alie' Rosé	7	35
Syrah, Vermentino		

### **Red Wine**

Les Oretes Torrette	7	35
Petit Rouge, Varieta Autoctone		

Di Francesco Gasperi Fumin	9	45
Fumin		

## HOPS & CO.

### Draft Beer - Birra alla spina

20cl 40cl

Peroni	4	6
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### Bottled beer - Birra in bottiglia

<b><u>Bieres de Montagne 0.50</u></b>	12
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Blonde, Blanche, Triple, Rouge

Heineken	8
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Heineken 00	8
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Corona	8
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## Aperitivi 6cl

6

Venturo

P31 Green

Aperol

Pernod

Pastis 51

Campari Soda 20cl

Crodino (Analcolico) 20cl

Sambitter Rosso (Analcolico) 20cl

## Vermouth 6cl

6

Vandalo

Del Professore Rosso/Bianco

Taurinorum Tostin 820

Punt & Mes

Antica formula Carpano

## Bitter 6cl

8

Fusetti

Spinto

Campari

Select

## Liquori

8

Baileys



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Sambuca  
Limoncello  
Amaretto di Saronno  
Tiramisu'  
Kalua  
Passoa  
Lovem  
Contreau  
Grand Marnier  
Liquore St. Germain  
Opal Nera  
Chatreuse Verde  
Falemum J. Taylor  
Pisco Gran Maestro  
Italicus

## AOSTA VALLEY LIQUORS

8

L'OV Cervinia  
Timo  
Reglisse  
Comonile Vertosan  
Stella Alpina

## SPIRITS IN THE SKY

### Gin 5cl+ Tonic Fever Tree

VertiGin	12
Acque Verdi	16
Bombay sapphire	12



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Tanqueray	12
Tanqueray 00 (analcodico)	10
Del Professore Madame	14
Legend	16
Gin Pink Pepper	16
Umani	16
Brockmans	14
Fabbri 1905	14
Monkey 47	16
Saffron Gin	16

Mare	16
Nordes	14
Hendricks	14
Roku	14
Malfy Pompelmo	14

Fulmine	12
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## Vodka 4cl

Absolut	8
Absolut Vanilla	8
Belvedere	10
Grey Goose	12
Beluga	12

***\*\*MIX THEM UP WITH A SOFT DRINKS  
ADDING 4***

## Whiskey 4cl

Glen Deveron 10y	12
Glenmorangie 10y	12
Dalmore 15y	14
Oban 14y	14



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Johnnie Walker Black/Red Label	10	Diplomatico	12
Jack Daniels n7	10	Diplomatico Riserva	14
Bulliet Bourbon	10	RumAppleton 12y	12
Tallisker 10y	14	Sailor Jerry	10
Scapa The Orcadian Skiren	16	Matusalem15y	14
Chivas Regal 18y	20	Clemente Vieux VSOP	12
Glenlivet 15y	25	Havana 3y	8
Oragganmore 12y	16	Havana 7	10
Laphoig 10y	16	Eminente Reserva	12
Jameson Irish Whiskey	12		
Nkka for the Barrel	16		

## Rum 4cl

Plantation Pinapple	12
Plantation 20y xo	18
Zacapa 30y xo	25
Zacapa 23y	16

***\*\*MIX THEM UP WITH A SOFT DRINKS  
ADDING 4***

**Cognac Armagnac e Calvados  
4cl**



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Martell VSOP	10	Patron Silver	10
Courvasier VSOP	12	Patron Reposado	12
Remy Martin VSOP	14	Patron Anejo	14
Remy Martin XO	20	Altos Omega	8
Hennensy XO	35	Altos Omega reposado	10
Hennensy VS	10	Mezcal Montelobos	8
Carlos Primero	12	Chacaca Lebon	10
Calvados Morin	10	Vulcan de mi Tierra Blanco	12
Calvados Napoleon XO	25	Vulcan de mi Tierra Reposado	12
Cardinal Mendoza	12		
Vecchia Romagna Etichetta Nera	10		
Armagnac Dardigalongue Hbrs Dage	14		

## Tequila e Mezcal 4cl

## Grappe 4cl

Grappa Maschio, 903

8





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Grappa Maschio 903 Barrique	10
Grappa Poli Uva viva Americana	10
Grappa Poli Pd' Pinot Bianco	10
Grappa Poli Moscato	10
Grappa Poli Merlot	10
Grappa Poli Teiadea	10
Grappa Poli Mirtillo	10
Grappa Alpe Mele	8
Grappa Alpe Petit Arvine	8
Grappa Alpe Frutti di Bosco	8
Grappa Liquirizia	8
Grappa Barrique Cortese	10

## Genepi 5cl

Genepy Herbetett	8
Genepy Vertosan Riserva	10
Genepy Vertosan Weiss	8
Géné-Mele	8

## CREME ALPINE 5cl

Hazelnut, Lemon, Caffè, Strawberry	8
Lady Genepy cream	8

## TRY SOMETHING LOCAL

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## Amari 5cl

Ratafia	6
Cervino Cortese	6
Braulio Riserva	6
Montenegro	6
Uicum	7
Jefferson	7
Cynar	6
Jegermeister	7
Fernet	6
Branca Menta	6
Amaro Gardon "Valle DAosta"	6
Dente del Leone "Valle DAosta"	6

## Coffes & hot beverages

### COFFEES & TEAS

Espresso	25
Espresso Decaffeinato	3
Americano	3
Orzo	3
Ginseng	4
Espresso corretto	5
Cappuccino	3.5
Chocolate	5
Cioccolata with cream	6
Latte Macchiato	3.5
Caffe Latte	3.5
Teas & Infusion	5



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## Bevande Alcooliche Calde

**Irish Coffe** 12

Jamson Whisky, Zuccherò di Canna, Caffè', Panna liquida

**Caffè' Baileys** 10

Baileys, Zuccherò di Canna, Caffè', Panna Montata

**L'ov caffè'** 10

L'ove egg liquor, coffee, cream & cinnamon dust

**Bombardino** 10

Liquore Bombardino, Caffè', Panna Montata

**PUNCHES** 10

Arancio, Mandarino, Rum

## SOFT DRINKS

Coca Cola / Zero 6

Sprite 6

Aranciata 6

The' freddo lemon/peach S. Benedetto 7

Ginger Ale / Beer 6

Tonica Fever Tree Indian 6

Tonica Fever Tree Mediterranea 6

Tonica Fever Tree Pompelmo Rosa 6

Tonica Fever Sicilian Lemonade 6

Tonica Fever Tree Light 6

Red Bull 8

Cedrata Tassoni 8



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## FRESH & JUICE

Fresh orange or grapefruit juice 10  
*Spremuta d' Arancio o Pompelmo*

Pear, apricot, peach, pineapple, orange, mirtillo, apple 6  
*Pera, albicocca, pesca, ananas, arancio, mirtillo, mela*

## WATER

Local still 750cl 250  
Local sparkling 750cl 250  
San Pellegrino 50cl 5  
Panna 50cl 5



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# FOOD, GLORIOUS FOOD

## Breakfast at Al Piolet (10am TO 12pm)

Choice of 2 mini croissant / Mini cornetti a scelta	3
Pain chocolate, plain or jam or custard croissant, muffin	
Cake of the day / Dolce del giorno	6
Yoghurt a granda bowl / Yogurt e granda	10
Salmon Avocado toast / Toast salmone e avocado	13

## COFFEES & TEAS

Espresso	25
Espresso Decaffeinato	3
Americano	3
Orzo	3
Ginseng	4
Espresso corretto	5
Cappuccino	35

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Chocolate	5
Ciocolata with cream	6
Latte Macchiato	3.5
Caffe Latte	3.5
Teas & Infusion	5

## FRESH & JUICE

Fresh orange or grapefruit juice	10
<i>Spremuta d' Arancio o Pompelmo</i>	
Pear, apricot, peach, pineapple, orange, mirtillo, apple	6
<i>Pera, albicocca, pesca, ananas, arancio, mirtillo, mela</i>	

## LUNCH TIME (12pm TO 3:30pm)

### Gourmet Sandwiches

<b>Classic</b>	<b>15</b>
Bresaola from Valtellina, grana Padano flakes, EVO and rucola	
Bresaola della Valtellina, scaglie di grana padano, evo, e rucola	

<b>Valdostano</b>	<b>15</b>
Speck, Aosta Valley fontina cheese, and sauteed mushrooms	
Speck, fontina Valdostana e funghi trifolati	

<b>Ham Club</b>	<b>13</b>
Cooked ham, Paprika mayonnaise, sliced boiled egg, tomato and lettuce	
Prosciutto cotto maionese alla paprica, pomodoro e lattuga	



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## FROM THE GARDEN

**Salmon delight** 16  
Smoked salmon, chive, herb yoghurt and songino leaves

Salmon affumicato, erba cipollina, yogurt alle erbe e songino

**Vegetarian** 14  
Grilled zucchini, aubergine and tomatoes with artichoke cream and salad leaves

Zucchini, melanzane e pomodori grigliati, con crema di asparagi e foglie di lattuga

*\*\* All the sandwiches are served with home made crisps*

*Tutti i panini sono serviti con patatine fatte in casa*

**Zanni's Salad** 18  
Songino leaves, crispy bacon, walnuts, Datterino tomatoes, Fontina cheese, caramelised apple and sauteed mushrooms

Insalata Zanni con songino, speck croccante, noci, pomodoro datterino, fontina dop, mela caramellata, funghi trifolati

**Burrata** 18  
Burrata dop, served with 3 color tomatoes and basil reduction

Burrata di Bufala campana dop con pomodori tre colori e riduzione di basilico

**Caesar salad** 18  
Lettuce leaves, boiled egg, crispy bacon, croutons and parmesan flakes, seasoned with Caesar sauce

Insalata Caesar con lattuga, uovo, pancetta, parmigiano e salsa Caesar





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## SOMETHING SWEET..

**Tiramisu with hazelnut crumble** 10  
Tiramisù con granella di nocciole

**White chocolate flan, with berrys couli** 10  
Tortino al cioccolato bianco con coulis ai frutti di bosco

## APRES SKI MON AMI (4:30pm TO 10pm)

**Tagliere Valdostano** 18  
Selection of charcuterie and cheese from Aosta Valley, with chutney and honey

Charcuterie e formaggi della Val d'Aosta serviti con miele e confetture

**Tagliere dei Fritti** 13  
Fried board: fried Mozzarella bites, with supplis, Ascolane olives and vegetable tempura

Tagliere dei fritti : mozzarelline, suppli, olive ascolane e tempura di verdure

**Fried Bucket** 16  
Bucket of fried mix seafood, veggies and Alidi sauce

Cestino di calamari, gamberi e verdura fritti con salsa alidi



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**La Focaccia** 9

Traditional focaccia with Gorgonzola cheese and spicy salame

Focaccia ricoperta con gorgonzola e salamino piccante

**Burger Al pidet** 22

200g Fassona Veneta beef patty , cheddar, jalapeno, beacon and BBQ sauce

Al Piolet Hamburger: 200g fassona, cheddar, jalapeno, pancetta e salsa BBQ

**La Polenta** 11

Grilled polenta with Aosta Valley fontina fondue

Polenta grigliata con fondue di fontina valdostana

**Oysters Gillerdau** 10 each

Ostriche Gillerdau