



Château Branlant
RESTAURANT



MENU &
WINES





Starters

- Lo matzon** € 13,50
cured meat, salami, boiled potatoes, honey coated, butter and Seras cheese
- “Magatello di Sanato” aromatised with mountain flavors** € 13,50
raw meat spiced with green celery and flakes of Mont d'Orcheese
- Messata “Gressonara”** € 13,50
raw beef flavored with rosemary, pine nuts and walnut oil
- Lard of Arnad with apple, hot chestnuts and honey** € 12,50
- Grilled crottin** € 13,00
grilled local cheese, with a green salad, walnuts and dried beef (mocetta)
- Spinach flan with ricotta cheese* from Maison Panizzi** € 13,00
- “Château” quiche** € 12,50
pastry* filled with dried donkeymeat, potatoes and fontina cheese
- A trio of smoked fish with trout tartare** € 14,00
sweet bread with a salad of apples and walnuts
- Raw “Bosses” ham with a genepy sponge** € 13,50
fontina cheese and a typical jams from Donnas

First courses

- Courmayeur’s seuppa** € 10,00
with pearl barley, fresh seasonal vegetables, croutons and a fontina cheese gratin
- Vapelenentze soup** € 10,00
bread, cabbage and fontina cheese
- Onion soup with a ‘salamandra’ gratin** € 9,50
- Fresh pasta of the day** € 13,50
- Fresh potatognocchi** € 12,50
with aromatic herbs, mountain butter and a seras cheese fondue
- Pearl barley with porcini mushrooms*** € 12,50
- Cogneintze risotto (min. 2 people)** p.p. € 13,00
with croutons, cinnamon and a fontina cheese gratin
- Pappardelle of the Chef** € 12,50
speck, leek and troyett
- Crepes** € 12,00
with toma cheese, ham, cream of chestnut and a light cheese fondue gratin

Some products on the menu may contain allergens.
For a better conservation of products these can be cut down to us at a negative temperature.

* If necessary frozen product





Our polenta

- Polenta with grilled Val d'Aosta fontina cheese € 10,50
- Polenta with a choice:
blue cheese (gorgonzola) or fried egg € 10,00
veal stew or mushrooms*, sausages or game* € 13,00

Main courses all the main courses are served with side dishes

- Château Branlant mixed grill (*min.2 people*) *a pers.* € 24,00
Loin, veal, chicken, turkey, venison, with grilled vegetables and an aromatic herb sauce
- Cut beef with rocket € 22,00
- Beef tenderloin grilled or with porcini mushrooms* € 29,00
- Valdostana € 17,00
Breaded veal steak with ham and fontina cheese
- Milanese € 16,00
Breaded veal steak
- Paillard cooked on a stone € 16,50
- Loin of venison with juniper € 24,50
with its typical jams
- Ham and cheese omelete € 10,00
- Melted fontina cheese, dried beef, potatoes, croutons € 15,00
and grilled polenta
- The filet of codfish with polenta € 20,00

The organic Tuscan farm "Il Poggio"

All dishes served with a side dish

- Thinly sliced chicken € 13,00
with tuscan olive oil, rocket and balsamic vinegar
- Shank of Cinta Senese frosted with Pinot Gris € 19,00
with polenta and fresh spinach
- Chianina hamburger € 15,00
with Aosta valley potatoes
- Grilled free-range chicken breast € 16,00
flavored with herbs
- Maremma cut (typical tuscan beef) € 22,00
flavoured with rosemary
- Chianina cut per hectogram € 7,00
flavoured with rosemary

* If necessary frozen product

Vegetables

- Seasonal vegetables cooked on the stone € 9,00
courgette, aubergine, radish, pepper and tomato
- French fries* € 5,00
- Spinach* in butter € 5,00
- Maison Panizzi Aosta valley cheese platter € 14,00
with potatoes and typical Valle d'Aosta jams
- Chevrotin with grilled vegetables € 13,00

Our salads

- Plan Chécrouit € 9,00
Green and red salad leaves, carrots, corn, tomatoes and yoghurt sauce
- Youla € 10,00
dried beef, croutons, celery, apples, walnuts, cheese vinaigrette
- Pra Neyron € 9,50
rocket, parmesan cheese, sauce with lemongrass
- Arp € 9,50
green and red salad leaves, tuna, corn, mozzarella cheese, boiled egg, tomatoes, carrots, anchovies
- Aretù € 10,00
green salad, parmesan cheese, boiled potatoes, asparagus*, dried beef, spinach*
- Dzeleuna € 10,00
green salad, boiled eggs and tuna
- The Greye € 10,50
radicchio, mixed salad leaves, raisins, nuts and marinated trout

Our desserts

€ 6,00

* If necessary frozen product





Wines of Aosta Valley

Azienda Agricola Anselmet

Vini bianchi

Chardonnay	€ 21,00
Chardonnay barrique	€ 46,00
Petite Arvine barrique	€ 44,00
Chambave Muscat	€ 21,00
Pinot gris	€ 21,00

Stephanie Gewurztraminer	€ 26,00
Nix Nivis Riesling	€ 25,00
Arline - Passito uve stramature	0,500lt € 47,00

Vini rossi

Torrette Supérieur	€ 26,00
	0,500lt € 17,00
Pinot Noir Tradition	€ 36,00
Le Pellerin - Merlot	€ 44,00
Broblan - Cornalin	€ 28,00
Fumin	€ 35,00
Henry - Syrah	€ 41,00
Semel Pater Pinot Noir	€ 62,00
Le Prisonnier	€ 81,00
Le Prisonnier - Magnum	1,500 lt € 176,00

Azienda Agricola Feudi di San Maurizio

Vini bianchi

Chardonnay	€ 19,00
	0,375lt € 10,00
Grappillon Gewurtztraminer	€ 22,00
Petite Arvine	€ 23,00
	0,375lt € 12,00

Vini rossi

Torrette	€ 18,00
	0,375lt € 11,00
Torrette Supérieur	€ 24,00
Mayolet	€ 21,00
Fumin	€ 26,00
	0,375lt € 13,00
Vuillermin	€ 30,00
Calou	€ 29,00

Wines of Aosta Valley

Cave di Barrò

Vini bianchi

Chardonnay	€ 20,00
Pinot Gris	€ 21,00

Vini rossi

Torrette	€ 20,00
	0,500 lt € 15,00
Petit Rouge	€ 19,00
Mayolet	€ 22,00
Syrah	€ 24,00
Torrette Supérieur	€ 26,00
Fumin	€ 27,00
	0,500 lt € 17,00
Ostro - Torrette Supérieur	€ 41,00
Lo Bien Flapè - passito	0,500 lt € 33,00

Azienda Agricola Lo Triolet

Vini bianchi

Pinot Gris	€ 23,00
	0,375 lt € 13,00
Pinot Gris barrique	€ 36,00

Vini rossi

Gamay	€ 19,00
	0,375lt € 11,00
Pinot Noir	€ 24,00
	0,375lt € 13,00
Coteau Barrage	€ 35,00
	0,375lt € 18,00
Fumin	€ 35,00
	0,375 lt € 18,00
Heritage	€ 63,00

Azienda Agricola Didier Gerbelle

Vini bianchi

Jeux de Cépages	€ 19,00
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Vini rossi

Vigne Plan - Petit Rouge	€ 19,00
Peque Nà - Fumin, Cornalin	€ 22,00
	0,500lt € 15,00
Vigne Tsancognein - Torrette Supérieur	€ 23,00
	0,500lt € 15,00
Na - Petit Rouge, Cornalin, Fumin	€ 23,00
Vigne Planté - Torrette Supérieur (vecchie vigne)	€ 31,00
L'Ainé - Neyret	€ 35,00
Ten Perdu - Fumin	€ 61,00





Wines of Tuscany

Tenuta dell'Ornellaia

Vini bianchi

Poggio alle gazze - Cabernet Sauvignon € 57,00

Vini rossi

Masseto Grand Cru 2005		€ 700,00
Masseto Grand Cru 2006		€ 650,00
Masseto Grand Cru 2007		€ 600,00
Masseto Grand Cru 2008		€ 550,00
Masseto Grand Cru 2009		€ 500,00
Masseto Grand Cru 2010 - Magnum	1,500 lt	€1.290,00
Ornellaia 2001		€ 240,00
Ornellaia 2006		€ 230,00
Ornellaia 2007		€ 230,00
Ornellaia 2008		€ 220,00
Ornellaia 2009		€ 220,00
Ornellaia 2010		€ 220,00
Ornellaia 2006 - Magnum	1,500lt	€ 510,00
	0,375lt	€ 130,00
Le Serre Nuove		€ 61,00
Le Serre Nuove - Magnum	1,500lt	€ 147,00
Le Serre Nuove - Jèroboan	3,000lt	€ 305,00
Le Volte		€ 28,00
Le Volte - Magnum	1,500 lt	€ 63,00
Le Volte - Jèroboan	3,000 lt	€ 135,00
Ornus uve stramature - passito		€ 89,00

Azienda Ca' Marcanda Gaja

Sugarille - Brunello di Montalcino		€ 166,00
Renina - Brunello di Montalcino		€ 156,00
Ca' Marcanda		€ 153,00
Ca' Marcanda - Magnum	1,500 lt	€ 352,00
Pieve Santa Restituta - Brunello di Montalcino		€ 67,00
Pieve Santa Restituta - Magnum	1,500 lt	€ 164,00
	0,375 lt	€ 35,00
Magari		€ 61,00
Magari - Magnum		€ 152,00
	0,375 lt	€ 31,00
Promis		€ 42,00

Tenuta Marchesi De Frescobaldi

Luce di Brunello		€ 132,00
Luce - Merlot, Sangiovese		€ 132,00
Luce - Magnum	1,500 lt	€ 288,00
Luce - Jèroboan	3,000 lt	€ 610,00
Brunello di Montalcino Castel Giocondo Riserva		€ 145,00
Giramonte - Merlot, Sangiovese		€ 122,00
Mormoreto		€ 81,00
Lamaione - Merlot		€ 73,00
Montesodi Chianti Riserva Rufina		€ 65,00

Wines of Tuscany

Brunello di Montalcino Castel Giocondo		€ 63,00
	0,375lt	€ 32,00
Lucente		€ 45,00
Lucente - Magnum	1,500 lt	€ 100,00
Tenuta di Castiglioni		€ 24,00
Nipozzano - Chianti Riserva		€ 23,00
	0,375 lt	€ 13,00
Morellino di Scansano		€ 21,00
	0,375 lt	€ 12,00
Rosso di Montalcino Campo ai Sassi		€ 22,00
Terremore Maremma		€ 18,00
Pietraregia Morellino di Scansano Riserva		€ 28,00
Ammiraglia Maremma - Syrah		€ 52,00

Tenuta Marchesi Antinori

Vini bianchi

Cervaro € 61,00
0,375 lt € 37,00

Vini rossi

Solaia € 250,00
Guado al Tasso € 130,00
Tignanello € 99,00
0,375 lt € 59,00
Tignanello - Magnum 1,500 lt € 225,00
Tignanello - Jèroboan 3,000 lt € 488,00
Il Bruciato Tenuta Guado al Tasso € 33,00
0,375 lt € 19,00

Santa Pia Nobile di Montepulciano - Prugnolo Gentile € 39,00
Poggio alle Nane - Cabernet Franc, Cabernet Sauvignon € 71,00

Muffato uve stramature € 50,00

Tenuta Castellare di Castellina

Baffo Nero - Merlot € 249,00
Sodi di San Nicolò 2004 € 130,00
Chianti Poggiale riserva € 44,00
Chianti Classico € 24,00
Le Sughere € 30,00
Ornello - Syrah € 23,00
Poggio alla Guardia € 18,00

Tenuta Campo di Sasso

Biserno € 137,00
Pino € 63,00
0,375 lt € 31,00
Pino - Magnum € 143,00
Insoglio - Syrah € 32,00
Insoglio - Magnum 1,500 lt € 75,00
0,375 lt € 16,00





Wine of Piemonte

Cantina Gaja

Barbaresco		€ 215,00
Da Gronis - Barolo		€ 86,00
Da Gronis - Magnum - Barolo	1,500 lt	€ 196,00
	0,375 lt	€ 43,00
Sito Moresco - Nebbiolo		€ 52,00
Sito Moresco - Magnum - Nebbiolo	1,500 lt	€ 120,00
	0,375 lt	€ 27,00
Cremes - Dolcetto, Pinot Noir		€ 39,00

Azienda Marziano Abbona

Vini bianchi

Roero Arneis		€ 21,00
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Vini rossi

Barolo Pressenda		€ 70,00
Barolo Pressenda - Magnum	1,500 lt	€ 145,00
Barbaresco Faset		€ 55,00
Nebbiolo Bricco Barone		€ 26,00
Barbera Rinaldi		€ 25,00
Dolcetto Papà Celso		€ 26,00

Azienda Massolino

Barbera d'Alba		€ 21,00
Nebbiolo Langhe		€ 25,00
Barolo DOCG		€ 42,00
Barolo DOCG - Magnum	1,500 lt	€ 95,00
	0,375 lt	€ 23,00
Margheria - Barolo		€ 76,00
Margheria - Barolo - Magnum	1,500 lt	€ 164,00

Wine of Veneto

Azienda Allegrini

Vini rossi

Amarone classico		€ 93,00
Amarone classico - Magnum	1,500 lt	€ 213,00
	0,375 lt	€ 52,00
La Poja		€ 118,00
Amarone Cortegiara		€ 49,00
La Grola		€ 33,00
Palazzo della Torre		€ 27,00

Spumanti

Azienda Bellavista

Gran Cuvée - Teatro alla Scala		€ 61,00
Gran Cuvée rosé		€ 67,00
Cuvée Brut - Alma		€ 48,00
Cuvée Brut - Alma Magnum		€ 98,00
	0,375 lt	€ 27,00

Azienda Le Colture

Prosecco Pianer		€ 24,00
Prosecco Pianer - Magnum	1,500 lt	€ 50,00
	0,375 lt	€ 12,00

Champagne

Cristal Brut Millésimé Roderer		€ 270,00
Blanc de Blanc		€ 130,00
Brut Millésimé Roderer		€ 130,00
Brut Premier Roderer		€ 83,00
	0,375 lt	€ 48,00



Château Branlant

RESTAURANT

LOC. PLAN CHECROUIT

T. 0165.846584

COURMAYEUR • MONT BLANC

