

Welcome to the Gou!

A unique culinary experience in the heart of the beautiful Aosta Valley, in Cervinia. Our restaurant is built around this promise: to make you discover the great Italian gastronomic tradition through our dishes.

At Gou we celebrate the richness of Italian cuisine and our biodiversity, focusing on traditional regional cuisine, but with a contemporary twist.

Each dish is a work of culinary art that captures the authenticity of Italian roots, while at the same time venturing into new territories of taste and presentation.

Located in the heart of the Aosta Valley in Cervinia, we are committed to using only the highest quality local ingredients.

Our cuisine reflects a respect for the great Italian food tradition, with a focus on the best ingredients from each region.

The addition of a daily proposal allows us to always offer you the best of the season, guaranteeing freshness and authenticity in every dish.

The dishes are signed by our chef in charge of the Gou project, **Paolo Cantore**, who is originally from Apulia, like me, but who has experienced international cuisines around the world and then shared his experience and knowledge in this all-Italian cuisine project.

At Gou we not only invite you to taste delicious Italian cuisine, but also to enjoy a complete dining experience: an extensive wine list with a selection of the best that each territory and grape variety can express, a cosy and refined ambience, the perfect place to share special moments with friends and family.

Our attentive and passionate staff will offer you impeccable service:

in the kitchen the resident chef **Cristian Iommetti**, with Pasquale, Giovanni, Laura, Angela Pia, Graziana

in the dining room coordinates maitre **Miryam Mascarin**, and her staff to guide you in choosing your favourite dishes, and for wine pairings our sommelier **Simona Maggio**.

For any information or requests, everyone is at your complete disposal, please let us know of any intolerances or allergies.

Enjoy the most delicious Italy, only with us at
Gou, an ITALIAN GOURMET JOURNEY.

Francesco Nacci, Restaurant Manager



Appetisers

*Fassona raw meat, toasted Piedmontese hazelnuts, mustard and miso emulsion	€ 32
Veal in tuna “old style” cream and caper powder	€ 26
* 63° mountain egg of wild hen from the Aosta Valley farms of the 'Au Potager' farm, Toma d'alpeggio cheese fondue and crumble of Mocetta Valdostana	€ 22
Mazara red prawn carpaccio with stracciatella di Andria lime and turmeric citronette	€ 36
Lightly smoked wild salmon, sour cream currants and toasted almonds	€ 32

First courses

Blue lobster bisque risotto and seared scallop	€ 36
Tortello di ossobuco, 36 months Parmesan cheese and crispy sage	€ 28
Spghettone pasta with cream of burrata and turnip tops	€ 26
Rigatoni alla carbonara with Arnad black pig bacon	€ 26
* 'Seupa Valdotaine' of chestnuts, porcini mushrooms and pumpkin with toasted black bread, Savoy cabbage and Arnad lard	€ 24

Middle Dishes

*Lightly steamed lobster with marinated vegetables Ponzu sauce and black truffle	€ 57
Codfish lomo on creamed wheat bread and soured vegetables	€ 38
Long-cooked veal cheek, creamed corn and onions from the fields of Aosta with repassed spinach	€ 32
Loin of Valdostan venison with redcurrant compote and cardoncelli mushrooms	€ 38
Black pork belly from the Alps with sautéed broccoletto, potato mousse and Barolo sauce	€ 34

Dessert

*"Monte Cervino" chestnut meringue and marron glacé	€ 16
Classic strudel with cinnamon snow and vanilla ice cream	€ 13
Campari sabayon with salted peanut	€ 16
Decomposed fresh fruit tart with mousse with red fruits and custard ice cream	€ 15
Chocolate soup with dehydrated red fruits coconut flakes and toasted hazelnut	€ 15

*White Truffle addition is recommended

On request, White Truffle (tuber magnatum pico) or white truffle (tuber borchii) can be added to the courses, depending on availability, at a price of € 11 per gram.

Tasting Menù

In the Valley

*Mountain egg cooked at 63° of the Valdostan farms "Au Potager",
alpine pasture Fontina fondue and crumble of valley's Mocetta

*White truffle is recommended

Tortello di ossobuco, parmigiano stravecchio 36 months and crispy sage

Fillet of hunting deer with redcurrant compote
and cardoncelli mushrooms

"Monte Cervino" chestnut meringue and marron glacé

€ 75

THE TASTING MENÙ IS SERVED FOR THE ENTIRE TABLE

Into the blue

Chef's Welcome

Red prawn carpaccio stracciatella with lime and turmeric citronette

Pacchero with Pantelleria capers red mullet and its flesh with Nocellara
olives

Codfish loin on creamed wheat bread and soused vegetables

€ 90

THE TASTING MENÙ IS SERVED FOR THE ENTIRE TABLE

Free your mind

Let yourself be carried away on this 6-course journey to discover the best Italian raw materials, including sea, land and vegetables.

€ 100

THE TASTING MENÙ IS SERVED FOR THE ENTIRE TABLE

Deep and high lands

Chef's Welcome

Lightly smoked Alpine char from Morgex with Valdostan white yogurt currant cream and toasted almonds

*"Seupa Valdotaïne" with Porcini, chestnut and pumpkin, toasted black bread, cabbage and Arnad lard

Spaghetti with oysters and caviar

Rack of lamb with marinated red cabbage and berries

Selection of cheese

Campari sabayon with salted peanut mantecato

€ 120

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