



La Lisse

restaurant brasserie dal 1976

Menù

Cover € 2

www.lalisse.it



♥ Starters ♥

☞ *Traditional fresh cheese
with homemade tomato
and parsley sauce*
€ 6

*Croutons with smoked salmon,
fresh onion and citronette sauce*
€ 8

☞ ☞ *A small selection of cold
local cheeses with jam*
€ 12

☞ *A selection of cured meats
with pickled vegetables*
€ 14

☞ *Mocetta (local dried beef)
and lard from Arnad
with chestnuts*
€ 15

☞ *Aged raw ham*
€ 13

☞ gluten free

☞ vegetarian

☞ vegan



♥ *First courses* ♥

*Ham and Fontina DOP crêpe**

€ 13

*Venison (game) tagliatelle
(egg pasta)*

€ 13

☞ ☑ *Mushrooms short pasta*

€ 13

☞ *Bleu d'Aoste (blue cheese)
potato gnocchi**

€ 13

☞ ☑ *Tomato and bolognese
spaghetti*

€ 11/€ 12

♥ *Soups* ♥

☞ *Valpellenentze soup*

whole bread, cabbage, broth and Fontina DOP

€ 11

☞ *Soup of the day*

€ 11

☞ gluten free

☞ vegetarian

☞ vegan

*: in the absence of fresh products, the products are frozen



♥ *Our typical polenta* ♥

Polenta is a popular dish from Valle d'Aosta made from natural corn meal and whole-grain, which are then boiled in water with a knob of butter, to create a thick porridge.

Stewed beef tips with Fontina DOP polenta | plain polenta

€ 16/14

Stewed veal tips in white wine "Blanc de Morgex et de La Salle" with Fontina DOP polenta | plain polenta

€ 16/14

*Sausages in tomato sauce
with Fontina DOP polenta | plain polenta*

€ 14/12

Deer civet with Fontina DOP polenta | plain polenta

€ 19/17

*☞ Mushrooms in tomato sauce
with Fontina DOP polenta | plain polenta*

€ 18/16

*Assortment of traditional stewed meats and vegetables
with Fontina DOP polenta and plain polenta*

€ 23

☞ Polenta with melted Fontina DOP

€ 13

☞ Fontina DOP polenta


€ 13


☞ Plain polenta

€ 5

*Fontina DOP is a typical cheese from Valle d'Aosta,
made with raw and whole milk.*

 gluten free

 vegetarian

 vegan



♥ *The grill* ♥

Ⓜ *Veal chop*

about 200 gr

€ 20

Ⓜ *Sirloin steak*

about 200 gr

€ 13

Ⓜ *Chicken breast**

€ 8

Ⓜ *Beef hamburger**

about 180 gr

€ 8

Ⓜ *Chicken and turkey würstel*
(Vienna sausage)

€ 8

Ⓜ *Pork sausage*

€ 8

♥ *Side dishes* ♥

Ⓜ Ⓥ Ⓟ *Green salad*

€ 5

Ⓜ Ⓥ Ⓟ *Mixed salad*

salad, tomatoes, carrots, bell peppers, corn

€ 7

Ⓜ Ⓥ Ⓟ *Boiled potatoes*

€ 5

Ⓜ Ⓥ Ⓟ *Fried potatoes**

€ 6

Ⓜ Ⓥ Ⓟ *Grilled vegetables*

zucchini, aubergines, bell peppers, apple slice

€ 10

Ⓜ gluten free

Ⓥ vegetarian

Ⓟ vegan

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♥ *Our specials* ♥

Fonduta valdostana

Melted Fontina DOP with croutons

€ 13

Tartiflette valdostana

potatoes au gratin with onions, smoked raw ham,
fresh cream and Fontina DOP

€ 13

Menù montagnard


tartiflette from Valle d'Aosta with grilled pork sausage
and green salad dressed with vinaigrette

€ 20

*Maxi breaded cutlet with ham,
Fontina DOP and fried potatoes**

€ 22

 gluten free


 vegetarian


 vegan


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♥ *By reservation only* ♥

 *Raclette Savoyarde* (min. 2 persons)
with cured meats, pickled vegetables and boiled potatoes
€ 28 per person


 *Fondue Bourguignonne* (min. 2 persons)
sirloin steak and sausage cut into small pieces cooked in hot oil
with fried potatoes and mayonnaise sauces
€ 30 per person


 *Fondue Chinoise* (min. 2 persons)
beef thinly sliced cooked in vegetable broth
with boiled potatoes and mayonnaise sauces
€ 30 per person

 *Plat Gourmet (Pierrade)* (min. 2 persons)
meat and vegetables slices cooked on a hot stone
with boiled potatoes and mayonnaise sauces
€ 35 per person

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 gluten free

 vegetarian

 vegan



♥ Pizzas ♥

☞ (V) *Flanze (focaccia)* € 4
oil, oregano

☞ (V) *Marinara* € 5
tomato, garlic, oregano

☞ *Margherita* € 6
tomato, mozzarella, oregano

Napoletana € 6
tomato, mozzarella, anchovies, oregano

☞ *Pugliese (bianca o rossa)* € 6
(tomato), mozzarella, onions, oregano

Siciliana € 7
tomato, mozzarella, anchovies, black olives,
capers, oregano

Prosciutto € 7
tomato, mozzarella, ham, oregano

Calzone € 7
tomato, mozzarella, ham, oregano

☞ *Funghi* € 7
tomato, mozzarella, mushrooms, oregano

Prosciutto e funghi € 6
tomato, mozzarella, ham, mushrooms, oregano

Tirolese € 8
tomato, mozzarella, speck, oregano

Diavola (pepperoni) € 8
tomato, mozzarella, spicy salami, oregano

Würstel € 8
tomato, mozzarella, Vienna sausage, oregano

Tonno e cipolle € 8,50
tomato, mozzarella, tuna, onions, oregano

Valdostana € 8,50
tomato, mozzarella, ham,
fontina cheese, oregano

Pizza della casa € 9
tomato, mozzarella, motsetta,
fontina cheese, oregano

☞ *Quattro formaggi* € 9
tomato, varied cheeses, oregano

Quattro stagioni € 9
tomato, mozzarella, ham, mushrooms, arti-
chokes, black olives, oregano

Bismarck € 10
tomato, mozzarella, ham, mushrooms,
artichokes, black olives, egg, oregano

ADDITION: € 0,50 / € 3



♥ Home made ice creams ♥

Our specialty:
*Ice cream sundae
"Grand Assaly"*
€ 8

*Ice cream sundae
with three flavors*
€ 6

Ice cream "drowned" in Espresso
€ 7

*Ice cream "drowned" in Baileys
(Irish whiskey cream liqueur)*
€ 7

*Ice cream "drowned"
in Amaretto Disaronno
(bitter almond liqueur)*
€ 7

*Ice cream "drowned"
in Grand Marnier
(Cognac and bitter
orange liqueur)*
€ 7

♥ Desserts ♥

  *Crème caramel*
€ 6

 *Tiramisù*
€ 7

 *Chocolate cake*
€ 7

 *Apple and walnut cake*
€ 7

 gluten free

 vegetarian

 vegan



Food allergies and intolerances.

*Before you order your food and drinks please speak
to our staff if you have allergy or intolerance.
There may be a risk of cross contamination which
could affect those with severe allergies.*



♥ *From the wine cellar* ♥

*To enhance the cooked dishes with local products,
our selection of white and red wine labels prefers
the varieties of native vines. With consideration also
given to national wines.*