

lac salin

SPA & MOUNTAIN RESORT

Welcome to Lac Salin PANORAMIC FONDUE
where Alpine tradition meets contemporary elegance to offer you
an unforgettable culinary experience.

Each dish is a celebration of Alpine cuisine, prepared with
high-quality ingredients and the skillful touch of our chefs. Let
yourself be enveloped by the authentic aromas and flavors.

The experience at Lac Salin PANORAMIC FONDUE goes beyond
the food. With the majestic Alps of Livigno as a backdrop,
each dinner becomes a true work of art.

The peaks of the "Little Tibet" rise proudly against the starry sky,
offering moments of pure Alpine beauty. Surrender to the
breathtaking panorama, enriching every bite and creating
memories that nourish both body and soul.

i menu

MENU FONDUE

Sourdough crostini with burrata
and Cantabrian anchovies

Fondue of your choice

Chocolate fondue served with fresh fruit

65 per person

i menu

MENU' PANORAMIC

Patanegra Platter with tomato bread

Plin ravioli stuffed with braised venison,
Scimudin cheese fondue, and caramelized leek

Beef Chateaubriand served with Béarnaise sauce
and baked potato with chives - 500 gr

Tiramisù prepared tableside

105 a person

antipasti

Oscietra Caviar served with blinis, sour cream
and chives - 10 gr
40

Catalan-style Lobster Tail
25

Patanegra Platter with tomato bread
23

Table-prepared Tartare accompanied by egg yolk,
anchovy, mustard, chopped onion, and toasted bread
23

Sourdough crostini with burrata
and Cantabrian anchovies
12

Primi

Hand-rolled Tagliolini with red prawns
and black truffle
18

Gnocchi with oxtail ragù and Pecorino Romano
15

Plin ravioli stuffed with braised venison,
Scimudin cheese fondue, and caramelized leek
15

Valtellina-style Pizzoccheri
12

Pizöcar from Livigno
12

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Beef Chateaubriand served with Béarnaise sauce
and baked potato with chives - 500 gr
55

Veal rack Milanese-style cutlet served with Mornay sauce,
cherry tomatoes, and buttered potatoes
50

Fondue Chinoise with vegetable broth, beef fillet slices, veal,
and prawns, served with pilaf rice and our selection of
sauces
40

Fondue Bourguignonne with rosemary-infused oil, beef
and chicken cubes, served with vegetables
and our selection of sauces
40

Gruyère Cheese Fondue served with bread croutons
and boiled potatoes
40

Raclette with ratte potatoes, Boretane onions
and pickles
40

secondi

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Crêpes Suzette prepared tableside
18

Chocolate fondue served with fresh fruit
15

Tiramisù prepared tableside
13

Mont Blanc
12