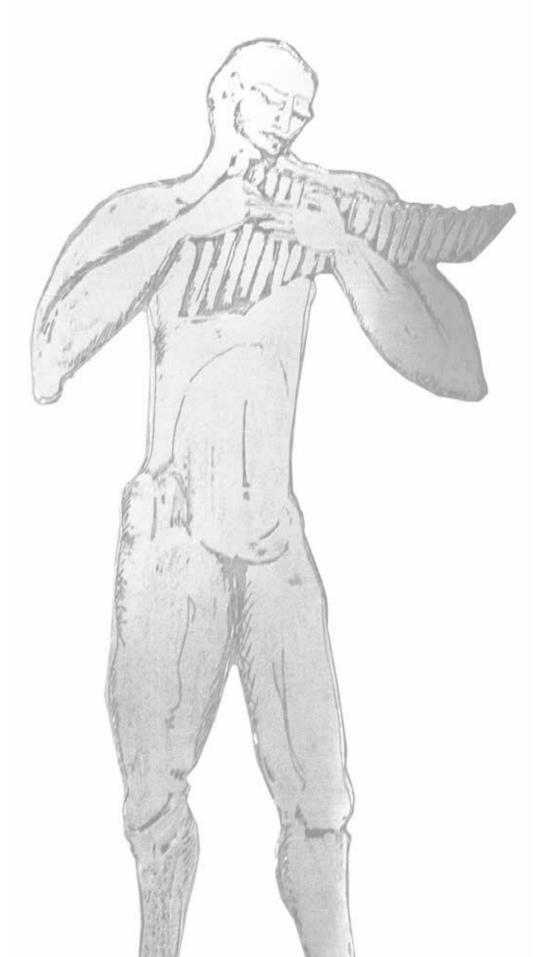
SaintHubertus



STARTERS

Grilled octopus and squids, smoked potatoes, vegetables brunoise, bouillabaisse and Taggiascan olives powder 26,00

36 m.o. Parmigiano Reggiano cheesecake, rosemary taralli crumble, marinated vegetables and tomato emulsion 22.00

Guinea fowl terrine, pistachios and fine black truffle, meadow salad, russet apple gel and Calvados 24,00

Knife-cut Fassona beef tartare, foie gras paté, 25 y.o. balsamic vinegar emulsion, caramelized onions and Jerusalem artichoke chips 26,00

Roasted pepper carpaccio,
Buffalo ricotta, smoked mackerel,
green sauce and tapioca chips 22,00

FIRST COURSES

Mountain potato gnocchi flavoured with saffron, seared langoustines and cauliflower foam with Mandravecchia evo oil

28,00

Carnaroli rice creamed with pumpkin, rosemary, 36 m.o. Parmigiano Reggiano fondue and fine black truffle

26,00

Burnt wheat tagliatelle, knife-cut hare ragout and Piemonte toasted hazelnuts

24,00

Egg yolk tortelli stuffed with buffalo ricotta, Porcini mushrooms, thyme, rye bread cream and crunchy pork cheek 26,00

Bronze drawn "spaghetti alla chitarra", crustacean fumet and red tuna belly falvoured with lemon

28,00

S E C O N D C O U R S E S

Deep-sea bass steak, zucchini variation and datterino tomato sauce

30.00

Black angus tataki, snow peas, "crusco" pepper mayonnaise, chimichurri and confit tomatoes

36.00

Local roe deer sirloin, Fumin reducted jus, "Martin Sec" pear and mountain potato purée

32,00

Breaded Lamb sirloin with herbs, Porcini mushroom cream, mustard jus and fondant potatoes

32.00

Chickpea falafel and fritter, baked eggplants, chopped dried tomatoes, buffalo burrata cream, basil pesto

24.00

DESSERT

Creamy "Madagascar Grand Cru chocolate" pudding with raspberry variation 14,00

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Russet apple, almond biscuit crumble, Bourbon vanilla ice cream and orange crunchy tartlet	14,00
Tiramisù semifreddo	14,00
SHR selection	16,00
Homemade ice cream	12,00

Our culinary suggestions are incredibly unique, such as Saint Hubertus Resort is.

The Chef Andrea Rizzo and his team personally choose products from small local farms and producers.

A broad variety of excellent natural food, fresh homemade pasta and a wide selection of Italian gastronomic dishes enrich our menu and satisfy even the finest palates.

A dessert selection will delight you.

For information about the products used and ingredients that can provoke allergies please consult our staff.

Our restaurant abides by the Italian laws following the CE 853/04 regulation, attachment III, section VIII Chapter 3, Letter D, Point 3, informs our clients that all the fish is bought fresh and alive and it all comes with the traceable paperwork of the product. As far as the meat is concerned, such as venison, are blast chilled (changing the temperature of the heart of the product form +70 C or to -18/20 C in the least time possible according to the HCCP laws of Igiene), consequently avoiding any spread of bacteria and contamination of micro organisms, keeping the product completely fresh (the most dangerous for fish are the *Anisakis* and *Opisthorchis*)



SAINT HUBERTUS

11021 BREUIL-CERVINIA - VALLE D'AOSTA - ITALIA

www.sainthubertusresort.it