

SAINT HUBERTUS



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

F I R S T
C O U R S E S

euro

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 flavoured with lemon 28,00

SECOND
COURSES

euro

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 reduced 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

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 from +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*)



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11021 BREUIL-CERVINIA - VALLE D'AOSTA - ITALIA

www.sainthubertusresort.it

