

SAINT HUBERTUS



STARTERS

Baked pepper carpaccio,
smoked sardine,
buffalo mozzarella emulsion,
rocket pesto and onion crumble 20,00

Seared bluefin tuna,
vegetable flanger and teriyaki sauce,
puffed rice noodles 24,00

Fassona veal tartare,
crunchy and dark egg,
prized black truffle
and asparagus salad 24,00

Shortcrust pastry tartlet,
ricotta mousse with herbs,
variation of legumes and vegetables 20,00

Terrine of foie gras and pistachios,
rennet apple chutney,
salad and "Pain d'épices" 24,00

F I R S T
C O U R S E

Bronze-drawn “spaghetti alla chitarra”,
squid, black garlic cream,
Katsuobushi and parsley 22,00

Ravioli stuffed with duck,
alpine butter, foie gras, celeriac
and 25-year-old balsamic vinegar 26,00

Tagliatelle with egg yolk and buckwheat,
bacon, riviera artichokes, cheese
and black pepper from Madagascar 22,00

Mountain potatoes
and hazelnuts gnocchi,
fontina mousse
and prized black truffle 24,00

Carnaroli risotto creamed
with extra virgin olive oil
and cannellini beans,
sea gurnard ragout and tarragon 24,00

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

Grilled sea bass steak, fennel brunoise,
Taggiasche olive tapenade
and potato emulsion
with extra virgin olive oil and lemon 36,00

Veal Tataki by Rubia Gallega,
crunchy taralli, snow peas,
piquillo peppers and chimicurri sauce 38,00

Slightly smoked roe deer sirloin,
Port and coffee jus, topinambur purè
and caramelized red onion 38,00

Baked rack of lamb from the
Norwegian fjords, thyme sauce,
artichokes and flaky potatoes 44,00

Roasted celeriac with mountain herbs,
confit tomatoes, broccoli rabe cream
and goat blue cheese 20,00

DESSERT

euro

Selection of Shr desserts 14,00

Maison Ice Cream 10,00

Dark chocolate sphere,
coconut semifreddo,
marinated pineapple
and creamy rum 12,00

Crunchy cannoli filled
with creme brulé,
mango variation 12,00

Gran cru dark cake,
rennet apples and walnuts,
salted caramel ice cream 12,00

The culinary suggestions of Saint Hubertus Resort are incredibly unique as is our Resort.

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

A variety of excellent natural foods, fresh homemade pastas and a full selection of Italian gastronomic dishes enrich our menu and satisfy even the finest tastes.

A selection of desserts will delight you.

For information about the products used and ingredients that can provoke allergies please consult your wait staff

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



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11021 BREUIL-CERVINIA - VALLE D'AOSTA - ITALIA

www.sainthubertusresort.it

