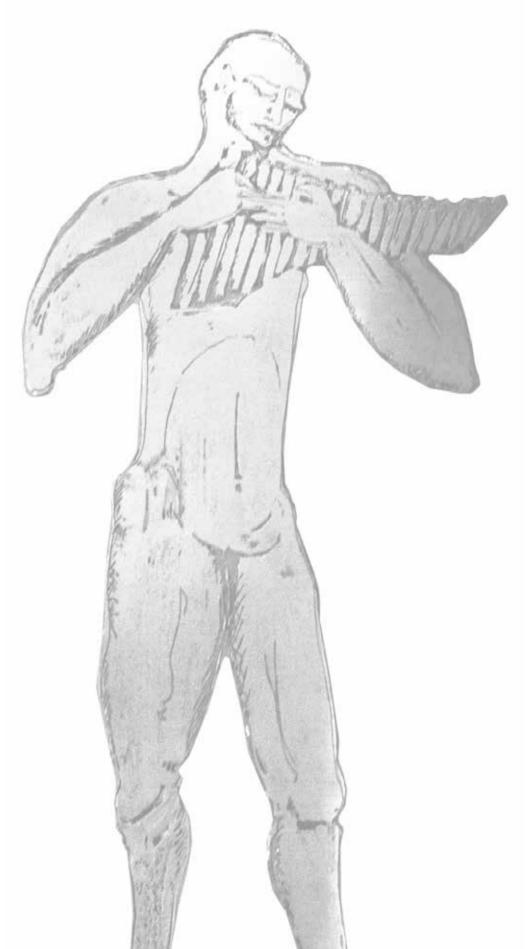
#### SaintHubertus



### STARTERS

Shortcrust pastry tartlet, herbed buffalo ricotta, legumes and vegetables variation, smoked sardine and green sauce

22,00

Foie gras and pine nut terrine,	
russet apples chutney, pain d'epice	
and Calvados gel	24,00

Puffed corn tacos, cheackpea falafel, confit tomato tapenade, Greek yogurt sauce, salad and marinated purple cabbage 22,00

Knife-cut Fassona beef tartare, fondant crunchy egg, fine black truffle and Piemonte hazelnut mayonnaisee 26,00

Seared octopus and red tuna with black sesame, vegetables panzanella, black garlic mayonnaise, Arënka caviar and gazpacho 26,00

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

euro

Bronze drawn Spaghetti alla chitarra, pistachio pesto and caper flavoured red tuna ragout, Taggiasca olives, dehydrated tormatoes and katsuobushi

28,00

Egg yolk tortelli stuffed with buffalo ricotta and grilled zucchini, crunchy pork cheek, Pecorino cheese and confit tomato 24,00

Potato gnocchi and crunchy spinach, duck ragout, 36mo Parmesan cheese fondue and fine black truffle 26,00

Creamed Carnaroli risotto, cauliflower sauce, langoustines from Santa Margherita Ligure and foie gras escalope with its jus 30,00

Egg yolk tagliolini and Timut pepper, yellow datterino tomato sauce and burrata, 36mo basil flavoured Parmesan cheese 22,00

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

Seared rockfish fillet, saffron flavoured potatoes, confit fennels and bouillabaisse sauce 30,00

Pre-salted roasted lamb ribs with herbs sauce, Petite Arvine braised shank, smoked potato purée and baby onions 46,00

Guinea fowl stuffed with porcini mushrooms, "cacciatora" sauce, fondant potatoes and white asparagi 30,00

Black angus fillet steak, seared spring onions, piquillo pepper cream, tarragon mayonnaise and sweet potato chips

36,00

Roe deer sirloin, potato and celeriac purée, Fumin reduced jus with blueberries 32,00

# DESSERT

euro

Madagascar Grand Cru chocolate fondant, caramel heart, white coffee ice cream	14,00
Pistachio semifreddo, Rocher glaze, hazelnut praline and dark cherry variation	14,00
Shortcrust pastry with tangerine cream, Bourbon vanilla mousse, meringa and mint	14,00
SHR dessert selection	16,00
Homemade 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 th 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)



SAINT HUBERTUS 11021 BREUIL-CERVINIA - VALLE D'AOSTA - ITALIA www.sainthubertusresort.it