

SAINT HUBERTUS



STARTERS

Selection of Avouil trout,
sage mayonnaise
and toasted brioche bread

Fassona's meat beat to the knife,
crispy melting egg and cress salad

Sicilian red tuna tartare,
rye and potato crackers, Tzatziki sauce

Roasted eggplant parmigiana,
burrata's stracciatella,
confit tomatoes and basil pesto

Variation of rabbit, Piedmont tatrà,
celery and toasted pine nuts,
olives powder

F I R S T
C O U R S E

Bronze-drawn “spaghetti alla chitarra”
with lobster and cherry tomatoes

Mountain potato gnocchi,
soft “Fontina DOP” fondue,
porcini mushrooms with rosemary

Carnaroli risotto with nettle cream,
lightly smoked trout

36-month parmesan tortelli,
alpine butter, herb cream,
black bread crumble

Buckwheat noodles
with red partridge and port ragout

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

Pre-salted rack of lamb
in crispy breadcrumbs,
sauteed beets and mountain herb jus

Local roe, stone-ground Donnas polenta,
blueberry and Nebbiolo sauce

Seared grouper slice,
“scapece” zucchini and braised onions

American Black Angus sirloin,
parsnip cream and chanterelle sauce

Roasted suckling pig flavored
with coffee, soft potatoes and baked onions

DESSERTS

A selection of SHR desserts

Home-made ice creams

Yoghurt and wildflower honey mousse,
berries and walnut crumble o

Biancomangiare, meliga biscuit
and almond ice creamo

Peaches and amaretti biscuits 2.0

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*)

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

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.



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