

SAINT HUBERTUS



STARTERS

euro

Salad of grilled lettuce, dressing caesar,
monkfish in porchetta crumble
of black bread 22,00

Pumpkin and robiola cheese cake,
marinated vegetables and black sesame 20,00

Corn tacos, fassona tartare
and puntarelle with guacamole,
confit tomatoes and puffed quinoa 24,00

Grilled squid and octopus
on chickpea hummus, sweet
and sour peppers and onions, wild fennel 24,00

Roast beef deer, field salad,
Dijon mustard emulsion
and Jerusalem artichoke chips 22,00

F I R S T
C O U R S E

euro

Burnt wheat noodles, marinated trout,
burrata stracciatella,
turnip tops cream and onion crumble 22,00

Mountain potato and chestnut gnocchi,
cauliflower mousse,
Santa Margherita anchovies
and black cabbage powder 22,00

Ravioli del plin with borage and seiras,
porcini mushrooms, thyme
and parmesan cream 36 months 24,00

Homemade spaghetti drawn with bronze,
scampi di Santa Margherita,
ginger, cabbage sauce and parsley 28,00

Carnaroli risotto with alpine butter,
fontina mousse, toasted hazelnuts
and black bread 24,00

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

euro

Slice of deep sea bass, chanterelles,
potato sauce and marjorama 36,00

Roasted Norwegian fjords rack of lamb,
tarragon sauce, endive and braised leeksi 44,00

Prussian manzetta fillet,
melting potatoes, baked tomatoes
and salsa café de Paris 38,00

Pluma of Iberian piglet,
late radicchio, piquillo peppers
and smoked scamorza cream 36,00

Panella di ceci, roasted vegetables,
goat cheese, pumpkin seeds
and basil pesto 20,00

DESSERTS

euro

Martin Sec Pears fumin, mousse
with mascarpone and vanilla bourbon,
tiles of the Aosta Valley 12,00

Variation of chocolate gran cru
of Madagascar and raspberries 12,00

Chocolate and chestnut cake,
tobacco ice cream and orange compote 12,00

Selection of desserts SHR 14,00

Gelati Maison 10,00

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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