

# SAINT HUBERTUS



# STARTERS

Knife-cut Fassona beef tartare,  
crunchy egg with fondant heart,  
sage flavoured asparagus,  
salted hazelnuts and fine black truffle 28,00

Purple shrimp carpaccio  
with Beluga caviar, artichokes  
and buffalo ricotta, crispy lemon a  
nd lemon zest, chives 34,00

Marinated duck breast, foie gras terrine,  
pan brioche, onion and beetroot chutney,  
balsamic vinegar and Porto gel 28,00

Deep-sea amberjack ceviche,  
marinated zucchini, tomato crumble,  
gazpacho and basil 30,00

Alpine Toma cheesecake,  
rosemary taralli crumble,  
red radicchio and walnuts oil 24,00

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

euro

Egg yolk tortelli stuffed  
with Robiola and chestnuts,  
seared squids, roasted onion  
and quail jus 28,00

Carnaroli rice creamed  
with saffron pistils, monkfish wrapped  
in bacon and Timut pepper 30,00

Mountain potato gnocchi,  
morels, asparagus brunoise,  
Fontina D.O.P. foam  
and fine black truffle 28,00

Black ink tagliolini, zucchini  
and cuttlefish filanger,  
dried tomatoes and mullet roe 30,00

Pappardella stuffed with ossobuco,  
alpine butter and 36 m.o.  
Parmigiano Reggiano fondue 28,00

SECOND  
COURSES

euro

Milanese-style turbot,  
roasted leeks and cauliflower,  
saffron flavoured mayonnaise 36,00

Tournedos à la Rossini 46,00

Suckling pig belly with rosemary jus,  
mountain potato and celeriac purée, l  
emon and bourbon vanilla compote,  
Belgian endive 36,00

Roasted pré-salé lamb sirloin,  
vegetables flanger and teriyaki sauce 38,00

Red onion and tomato Tarte Tatin,  
Greek Feta and chives 24,00

DESSERT



euro

“Black forest” panna cotta 14,00

Montebianco semifreddo,  
meringue and marron glacé 16,00

Boubon vanilla marinated mango,  
Greek yogurt ice cream  
and coconut crunchy tartlet 36,00

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*)



**SAINT HUBERTUS**

11021 BREUIL-CERVINIA - VALLE D'AOSTA - ITALIA

[www.sainthubertusresort.it](http://www.sainthubertusresort.it)



