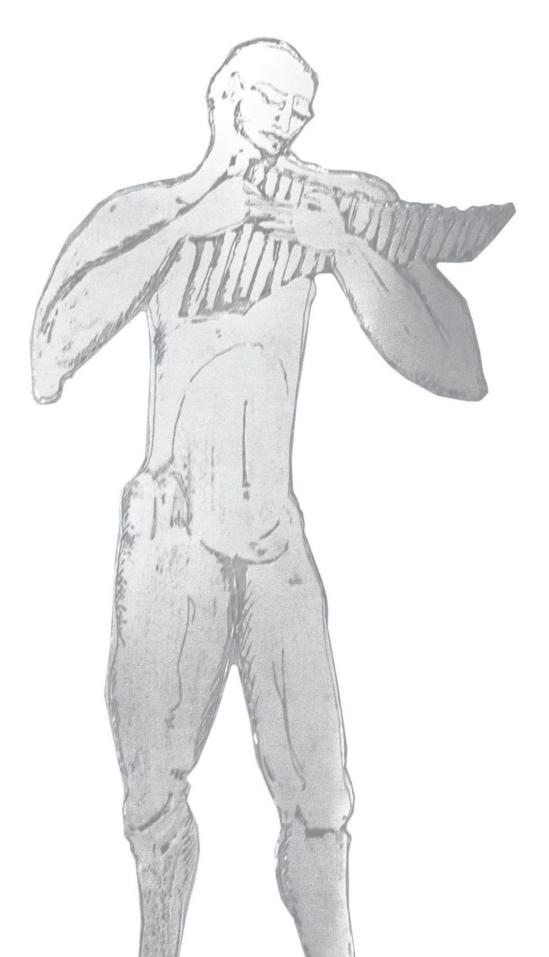
SaintHubertus



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

FIRST COURSES

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

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

24,00

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 filanger and teriyaki sauce	38,00
Red onion and tomato Tarte Tatin,	

Greek Feta and chives

DESSERT

"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 form +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 $\mbox{\it Anisakis}$ and $\mbox{\it Opisthorchis}$)



SAINT HUBERTUS

11021 BREUIL-CERVINIA - VALLE D'AOSTA - ITALIA

www.sainthubertusresort.it