

SAINT HUBERTUS



STARTERS

euro

Scallop nuts seared in cocoa butter,
carrots, cardoncelli mushrooms
and black garlic 18,00

Knife-cut Fassona beef tartare,
robiola cheese mousse,
marinated egg yolk
and crunchy vegetables 20,00

Foie gras escalope,
scampi from Santa Margherita,
lightly smoked cauliflower cream 20,00

Marinated trout with mountain herbs,
field salad and roots,
crispy puff pastry and keta caviar 16,00

Pumpkin pie with rosemary,
Blue d'Aoste cheese
and sauteed rapini 14,00

F I R S T
C O U R S E

euro

Egg yolk tortelli with ossobuco,
36-month Parmigiano Reggiano fondue
and saffron 18,00

Bronze drawn spaghetti alla chitarra,
baby squids, sun-dried tomatoes
and black bread cream 20,00

Egg yolk tagliolini,
escarole pesto, codfish
and olives and capers powder 18,00

Carnaroli risottowhisked with herbs,
frog legs with alpine butter 20,00

Mountain potatoes
and buckwheat gnocchetti,
Fontina cheese and black cabbage puree 16,00

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

euro

Turbot steakin crispy breadcrumbs
leeks cooked in salt
and hollandaise sauce 26,00

Guinea fowl stuffed with foie gras
and black truffle, dried apricots
and mountain potatoes puree 28,00

Suckling pig belly cooked
at low temperature, pumpkin puree,
braised radicchio and chestnut sauce 26,00

Organic Black Angus sirloin steak,
Piquillo peppers,
mountain potatoes and tartar sauce 34,00

Chickpea falafel,
roasted aubergine, confit tomatoes
and buffalo mozzarella fondue 18,00

DESSERTS

euro

Grand cru from
Madagascar dark chocolate cake,
raspberries
and Bourbon vanilla ice cream 10,00

Ricotta and Marron glacé mousse,
almonds praline and dark chocolate 10,00

Coconut parfait,
pineapple marinated in ginger
and mint, Zacapa rum ice cream 10,0

Selection of SHR desserts 12,00

Home-made ice creams 8,00

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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