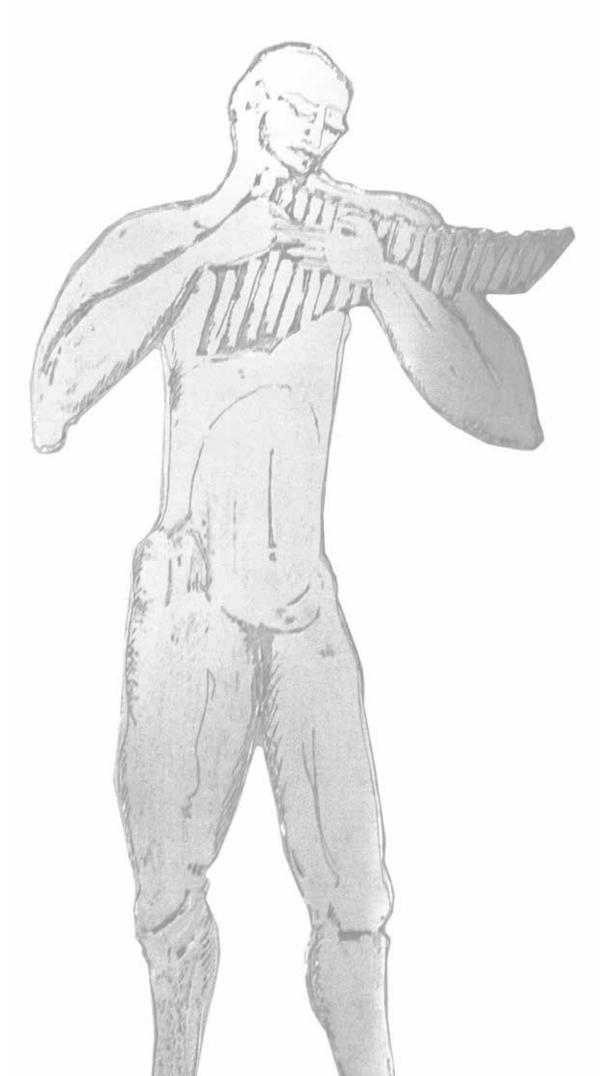
SaintHubertus



STARTERS

| Fassona tartare cut with knife, Oscietra caviar, chickpea panella, crème fraîche and salad | 25,00 |
|--|-------|
| Roasted octopus, topinambur, zucchini brunoise and dried tomatoes | 18,00 |
| Foie gras escalope, Santa Margherita prawns, cauliflower cream and parsley | 20,00 |
| Crunchy egg with Fontina cheese fondue, mountain potatoes and black truffle | 18,00 |
| Artichoke and robiola pie with Mediterranean bruschetta | 14,00 |

FIRST COURSE

| Egg yolk ravioli with lamb ragout, artichokes, Seirass cheese, and thyme | 18,00 |
|---|-------|
| Squid ink tagliolini, purple prawns marinated in lemon and Bouillabaisse fish broth | 22,00 |
| Potato and beetroot gnocchi with burrata fondue and toasted Piedmont hazelnuts | 16,00 |
| Egg yolk tortelli with ossobuco, 36-month Parmesan fondue and saffron | 18,00 |
| Carnaroli risotto with shallot cream, champignon mushrooms and Royale style hare | 20,00 |

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

| Villeroy-style veal sirloin, baked turnip celeriac, baby spinach and morel sauce | 30,00 |
|---|-------|
| Guinea fowl stuffed with foie gras, black truffle, dried apricots and mountain potatoes puree | 28,00 |
| Sea bass with broccoli, pine nuts and different styles of tomatoes | 30,00 |
| Rack of lamb from the Norwegian fjords, wild asparagus and shallot & tarragon sauce | 35,00 |
| Potatoes millefeuille with thyme, grilled lettuce, walnut sauce and black bread | 18,00 |

DESSERTS

| | euro |
|--|-------|
| Gianduja chocolate sphere with banana and crunchy almonds | 10,00 |
| Grand cru fondant cake from Madagascar, orange compote and Bourbon vanilla ice cream | 10,00 |
| Brisee tartlet with mousse of Greek yogurt and lime, strawberries and mint | 10,00 |
| Selection of SHR desserts | 12,00 |
| Maison ice creams | 8,00 |

Our restaurant following the Italian laws with th 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.



SAINT HUBERTUS 11021 BREUIL-CERVINIA - VALLE D'AOSTA - ITALIA +39.0166.545916 · info@sainthubertusresort.it www.sainthubertusresort.it