

SAINT HUBERTUS



STARTERS

euro

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

F I R S T
C O U R S E

euro

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

euro

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 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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