







Starters...

- Meat tartare with buffalo emulsion, chicory and fried egg yolk 
€22.00
- Sea bass veils with lemon in artichoke emulsion with extra-virgin olive oil 
€22.00
- Mussel soup with homemade bread croutons
€20.00
- Poached eggs on Castelmagno cream and black truffle 
€25.00
- Tometta boscaiola with grilled courgettes, aubergines and tomato concassé 
€20.00
- Cardoon flan with bagna cauda 
€20.00

First Courses...

- Saffron risotto with morsels of ossobuco in gremolada
€20.00
- Pumpkin Cappellacci with aromatic butter on Mantovana cream 
€20.00
- Single grain mezzi paccheri sautéed in gricia style
€18.00
- Scialatielli sautéed in ragout with datterini tomatoes
€18.00
- Buckwheat tagliolini with lemon, bottarga with caramelized capers
€21.00
- Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese 
€18.00
- Trombetta courgette cream, goat cheese pralines and thyme bread croutons 
€18.00

Main Courses...

- Ligurian style local rabbit bites on creamy wholemeal corn
€24.00
- Pork fillet with pecorino gratin with endive and pink grapefruit
€24.00
- Charcoal-fired salmon, pizzaiola crudités, broccoli pesto and small vegetables 
€26.00
- Crispy chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise  
€21.00

We are happy to serve alternative **gluten-free**  and **vegetarian dishes** 



Thanks to the most advanced processing techniques, some products with the symbol ** have been subjected to temperature reduction and stored at -20 °C.
* Frozen Product | * Frozen bread | # The product has been regularly slaughtered according to Reg. CE 852/2004
The informations about the presence of products that cause allergies or intolerances are available by contacting to the service staff

Aosta Valley Menu **Km0**

Welcome flûte

Selection of cured meats from Aosta Valley with croutons of black bread with honey

Alpine salmon trout with yogurt sauce and blueberry vinegar

Donnas red wine risotto, blueberries and Bleu d'Aoste 

Bites of local venison at Fumin wine with mushrooms on a medallion of polenta

€60,00

Detox Menu

Herbal tea

Cereal fantasy, vegetable mignon, exotic fruit with tofu 


Crispy chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise 


Fruit aspic with passion fruit sauce

€42,00

Grilled Menu

Grilled entrecôte with its potatoes 
€25,00

Belly of Cinta pigs, mashed potatoes in oil, glazed onions 
€28,00

Beef fillet with side dish 
€36,00

Grilled fish (according to arrivals) with side dish 
€36,00

Dessert...

Cooked apples au gratin with cream and crumble

Eggnog semifreddo with pears in red wine

Fruit aspic with passion fruit sauce

Crema di Cogne

Crema Caramel

La fiocca (whipped cream with grappa)

€10,00


Menu GHB

Raw Parma ham aged 24 months

Tometta boscaiola with grilled courgettes, aubergines and tomato concassé 

Mussel soup with homemade bread croutons



Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese 

Single grain mezzi paccheri sautéed in gricia style

Scialatielli tossed in amberjack ragout with dates



Grilled entrecôte with its potatoes 

Spicy chicken with roasted potatoes 

Grilled fish (according to arrivals) with side dish of the day 



Creme Caramel
Dessert of the day
Ice cream

Children's Menu

Potatoes' gnocchi with tomato and basil
Spaghetti with tomato sauce



Milanese escalope (chicken) with fries
Hamburger with fries



Ice cream

€25,00



Scan the QRcode with your smartphone and download this menu so you can read it comfortably whenever you want



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Grand Hôtel Billia
A Saint-Vincent depuis 1908