




Starters...


Piedmontese Fassone carpaccio with green celery and fossa cheese flakes 
€20.00


Selection of cured meats from Aosta Valley with croutons of black bread with honey **Km0**
€21.00

Octopus and potato salad with Taggiasca olives and basil pesto 
€21.00

Sea bass veils marinated on asparagus cream and tomato concassé 
€21.00

Potato and porcini mushroom flan in Bleu d'Aoste cream 
€21.00


Mozzarella in carrozza on "cuore di bue" tomato carpaccio 
€18.00

Alpine salmon trout with yogurt sauce and blueberry vinegar 
€22.00

Poached egg, potato with Castelmagno cheese and black truffle 
€22.00


First Courses...


Risotto with zucchini flowers and robiola cheese 
€18.00

Open lasagne with vegetables and smoked scamorza cheese and porcini mushroom cream 
€20.00

Mezzi paccheri sautéed with Genoese meat sauce
€18.00

Spaghetti from Gragnano with mussels and lime-scented pecorino cheese
€18.00

Trumpet zucchini cream with goat cheese pralines and croutons 
€18.00

Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese 
€20.00

Aosta Valley-style crepes au gratin **Km0**
€18.00

Potato gnocchi with fondue and mocetta crumble
€20.00


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


Grand Hôtel Billia
A Saint-Vincent depuis 1908

Main Courses...


Grilled salmon with smoked salt crystals on horseradish zucchini pavé 
€25.00



Baked glazed leg of lamb with potato pie and porcini mushrooms
€24.00

Grilled cockerel breast and thigh marinated in lime grilled with vegetable ratatouille 
€24.00

Deer morsels with Fumin on a medallion of undergrowth-scented polenta **Km0**
€25.00


Grilled entrecôte with its potatoes 
€24.00

Grilled fish (according to arrivals) 
€36.00

Rosemary chickpea sheets with oregano aubergines and soy mayonnaise  
€21.00

Grilled veal rib (minimum 2 people) 
€95.00

Grilled sea bream (minimum 2 people)
€90.00

Sliced Irish Angus (180 gr.) with its grilled vegetables 
€36.00

All main courses are served with a side dish of potatoes

And Finally..

Selection of cheeses with apple compote (Bleu d'Aoste - Fontina - Toma)
€14,00

Small selection of cheese with apple compote (Bleu d'Aoste - Fontina - Toma)
€10,00

Grana cheese (20 months)
€10,00

Dessert...

Crema di Cogne / Creme Caramel / Panna cotta with berris reduction /
La fiocca (whipped cream with grappa) / Ice cream / Dessert of the day
€10,00


Menu GHB

Parma ham aged 24 months with melon 

~ ~ ~

Crust bread in fantasy

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Sicilian-style caponata with ricotta quenelle 

~ ~ ~

Red mullet soused with crispy vegetables in teriyaki sauce



Our Aosta Valley-style crepe au gratin **Km0**

~ ~ ~

Bronze drawn spaghetti with tomato and basil 

~ ~ ~

Fresh cavatelli sautéed with amatriciana sauce and pecorino Romano cheese grated

~ ~ ~

Chickpea soup with extra virgin olive oil 



Aosta Valley beef Carbonada with golden corn croutons **Km0**



~ ~ ~

Spicy Chicken with potatoes

~ ~ ~

Paillard 

~ ~ ~

Rosemary chickpea sheets with oregano aubergines and soy mayonnaise  



Creme Caramel

~ ~ ~

Dessert of the day

~ ~ ~

Ice cream

€48,00 (3 courses) | €58,00 (4 courses)

(water, coffee and two glasses of wine from our selection are included)

Children's Menu

Potatoes' gnocchi with tomato and basil
Spaghetti with tomato sauce



Milanese escalope (chicken) with fries (included in the GHB MENU)
Hamburger with fries (included in the GHB MENU)



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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