




## Starters...

Piedmontese fassone tartare with nectarine and mint salad   
€20.00


Selection of cured meats from Aosta Valley with croutons of black bread with honey **Km0**  
€20.00

Mediterranean-style cuttlefish salad\* with pea cream and coral with squid ink  
€21.00

Pink shrimp carpaccio, burrata flakes, avocado and lime bisque   
€22.00

Herbs flan with pecorino romano cream    
€18.00

Western-style "Spring" roll with soy sauce and sesame  
€18.00

Alpine salmon trout with yogurt sauce and blueberry vinegar   
€21.00

Egg poché, new potato with parmesan and black summer truffle    
€21.00

## First Courses...


Risotto creamed with pecorino cheese and cherry tomatoes with orange sauce  
€18.00

Lasagna with vegetables and smoked scamorza cheese with porcini mushroom cream  
€20.00

Paccheri of Gragnano sautéed with Neapolitan ragout and sweet provola rapé  
€18.00

Wholemeal tagliolini with anchovies scent on zucchini cream  
€18.00

Gruel with tomato sauce  
€18.00

Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese   
€18.00

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

Potato gnocchi with fondue and mocetta crumble  
€18.00

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




## Main Courses...


Fillet of croaker\* ocellated in foil of "Carta Fata"  
€25.00

Veal noisette with raw ham and sage on julienne vegetables with balsamic vinegar  
€24.00

Pork tenderloin with beer on a bed of spinach with gorgonzola sauce and walnuts  
€24.00

Saint-Oyen grilled ham with apple compote **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   
€22.00

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 

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Red mullet soused with crispy vegetables in teriyaki sauce




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

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Bronze drawn spaghetti with tomato and basil 

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Potato gnocchi with butter and sage 

~ ~ ~

Chickpea soup with extra virgin olive oil 



Saint-Oyen grilled ham with apple compote **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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Grand Hôtel Billia  
A Saint-Vincent depuis 1908