

Starters...

Beef tartare with eggplant caviar in hazelnut emulsion 
16.00 €

Parma ham aged 24 months with melon 
18.00 €



Platter of salami from the Valley with croutons of black bread with honey
18,00 €

Lardo de Bosses with brown bread croutons and honey caramelized chestnuts 
15.00 €

Sicilian aubergine rolls with basil tomato coulis 
16,00 €

Dark Tometta cheese in bread crust with celery and walnut salad 
16.00 €

Alpine salmon trout with soft cheese with mountain herbs and blueberry vinegar
18.00 €

Sea bass veils marinated on an emulsion of artichokes in extra-virgin olive oil  
18.00 €

First Courses...

Fettuccine in light "carbonara" with artichokes and bacon
18.00 €

Paccheri sautéed in Genoese ragù with seasoned ricotta rapè
16.00 €

Spaghetti alla chitarra sautéed with mussels and cherry tomato puree
15,00 €

Bronze drawn spaghettoni with tomato and basil 
15,00 €

Our crespella au gratin in the Aosta Valley style
16.00 €

Risotto creamed with vegetables and veils of smoked provola cheese  
18.00 €

Pasta and borlotti beans with rosemary extra virgin olive oil 
15.00 €

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...

Rhêmes-style veal rolls on mashed potatoes in oil
24.00 €

Rabbit loins in Arnad lard with cabbage and light fondue
24.00 €

Cod escalope in Taggiasca olive cream on soft polenta
25,00 €

Poached egg, new potato with parmesan and black summer truffle  
24.00 €

Entrecôte grilled with its potatoes 
24.00 €

Valle d'Aosta-style beef "Carbonada" with golden corn croutons
21.00 €

Veal fillet (200 gr.) with its grilled vegetables 
30.00 €

Grilled fish (according to arrivals) 
28.00 €

Grilled veal chop (minimum 2 people) 
80.00 €

Vegetarian proposal
8.00 €

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)
9,00 €

Grana cheese (20 months)
9,00 €



Dessert...

Crema di Cogne / Creme Caramel / Panna cotta with berris reduction/
La fiocca (whipped cream with grappa) / Ice cream / Dessert of the day
9,00 €




Menu GHB

Parma ham aged 24 months with melon 
or
Platter of salami from the Valley with croutons of black bread with honey
or
Sicilian aubergine rolls with basil tomato coulis 
or
Lardo de Bosses with brown bread croutons and honey caramelized chestnuts



Paccheri sautéed in Genoese ragù with seasoned ricotta rapè
or
Fettuccine in light "carbonara" with artichokes and bacon
or
Bronze drawn spaghettoni with tomato and basil 
or
Our crespella au gratin in the Aosta Valley style
or
Pasta and borlotti beans with rosemary extra virgin olive oil 



Rabbit loins in Arnad lard with cabbage and light fondue
or
Rhêmes-style veal rolls on mashed potatoes in oil
or
Poached egg, new potato with parmesan and black summer truffle  
or
Grilled paillard 



Creme Caramel
or
Dessert of the day
or
Ice cream

45,00 €

(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)



Dessert of the day

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