





Starters...


Beef tartare with artichokes julienne, parmesan and mustard emulsion 
€20.00

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



Coppa Piacentina with Tropea onions stewed in balsamic vinegar
€18.00

Potatoes flan, leeks and light cheese fondue  
€18.00


Steamed sea bass fillets, chicory salad with confit cherry tomatoes 
€20.00

Citrus-marinated salmon with dill fennel salad 
€20.00


Alpine salmon trout with yogurt sauce and blueberry vinegar 
€21.00

Poached egg on Castelmagno cream and porcini mushrooms  
€21.00

First Courses...


Creamy risotto with artichokes and prawns with burrata emulsion 
€20.00

Cavatelli with rabbit ragout and crispy leeks
€18.00

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

Fresh pappardelle sautéed with speck on a bed of zucchini pesto
€18.00

Gragnano spaghetti with mussels, lime flavour and pecorino cheese
€18.00

Lyonnaise onion soup 
€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



Grand Hôtel Billia
A Saint-Vincent depuis 1908

Main Courses...


Soft-cooked veal cheek with creamy potatoes and Pinot Noir reduction 
€24.00



Duck breast with orange, liquorice and Creole rice
€24.00

Deer morsels with Fumin on a medallion of undergrowth-scented polenta **Km0**
€24.00


Grilled entrecôte with its potatoes 
€24.00

Gurnard fillets with flavored lentil broth and crispy bacon
€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

Veal fillet (200 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 

or

Potatoes flan, leeks and light cheese fondue  

or

Coppa Piacentina with Tropea onions stewed in balsamic vinegar

or

Neapolitan bruschetta



Cavatelli with rabbit ragout and crispy leeks

or

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

or

Bronze drawn spaghetti with tomato and basil 

or

Fresh pappardelle sautéed with speck on a bed of zucchini pesto





Duck breast with orange, liquorice and Creole rice

or

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

or

Rosemary chickpea sheets with oregano aubergines and soy mayonnaise  

or

Grilled paillard 

or

Bacon omelet



Creme Caramel

or

Dessert of the day

or

Ice cream

€45,00 (3 courses) | €55,00 (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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