

Starters...

Veal millefeuille with tuna sauce in crispy puff pastry

€21.00

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

€20.00

Pink prawn tartare, black rice, avocado, mango with passion fruit dressing 

€24.00

Duck veils with celery salad, pumpkin seeds and orange mayonnaise

€21.00

"Brick" pasta with artichokes and ricotta cheese with fresh tomato emulsion 

€20.00

Buffalo mozzarella with chopped cherry tomatoes, capers and Taggiasche olives with basil  

€21.00

Alpine salmon trout with yogurt sauce and blueberry vinegar 

€21.00

Poached egg with black truffle and grana Padano sauce  

€21.00

First Courses...

Saffron risotto with monkfish chunks with caper emulsion 

€20.00

Vegetable lasagne with light smoked scamorza cheese fondue 

€18.00

Borage ravioli with butter, sage, parmesan cheese on cherry tomato cream 

€18.00

Sautéed egg tagliatelle with lamb ragout and soy beans

€18.00

Cream of asparagus with poached egg and crispy bacon

€18.00

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

€18.00

Potato gnocchi with Bleu d'Aoste and walnuts

€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...


Grilled swordfish in asparagus vinaigrette and toasted pine nuts 
€26.00



Soft-cooked veal cheek, mixed salad and green sauce
€25.00

Baked glazed veal shank with creamy potatoes and porcini mushroom sauce*
€25.00

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


Grilled entrecôte with its potatoes 
€24.00

Grilled fish (according to arrivals) 
€36.00

Rosemary chickpea sheets with oregano aubergines and soy mayonnaise  
€20.00

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 

or

Neapolitan bruschetta

or

Tomino in fantasy 

or

Red mullet soused with crispy vegetables in teriyaki sauce



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

or

Bronze drawn spaghetti with tomato and basil 

or

Fresh cavatelli sautéed with amatriciana sauce and pecorino Romano cheese grated

or

Pearl barley and spelled soup 



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

or

Baked glazed leg of lamb with potatoes and artichokes pie



or

Spicy Chicken

or

bacon omelette 

or

Rosemary chickpea sheets with oregano aubergines and soy mayonnaise  



Creme Caramel

or

Dessert of the day

or

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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