



Starters...

Young beef tartare with mango salad, avocado and balsamic dressing 
€21.00



Shrimp* tartare in eggplant leaf with fresh tomato soup 
€22.00

Vegetable caponata with buffalo ricotta and pistachios  
€18.00

Asparagus flan in saffron pecorino cream  
€18.00

Nicoise salad 
€18.00


First Courses...

Creamy risotto with cherry tomatoes, pecorino cheese and mint scent  
€18.00


Ricotta and spinach tortelloni with seasonal vegetables and tomato fillets 
€20.00

Gragnano paccheri sautéed with Neapolitan ragout and sweet provola cheese rapé
€20.00

Tagliolini 30 egg yolks sautéed with lobster ragout and datterini tomatoes confit
€25.00



Ueca soup 
€18.00

Main Courses...

Mediterranean grilled swordfish with dried fruit salad 
€28.00

Beef fillet bites with walnuts and grappa scent with chestnut mayonnaise 
€28.00

Guinea fowl white meat with ginger sauté, lime and vegetable couscous 
€25.00

Poached egg with new potatoes, parmesan and black truffle  
€26.00

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

Aosta Valley Menu Km0

Welcome flûte

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

Alpine salmon trout with yogurt sauce and blueberry vinegar 🌿

Potato gnocchi with Aosta Valley DOP fondue with mocetta crunchy

Beef carbonada with golden polenta croutons 🌿

€65,00

Detox Menu

Herbal tea

Cereal fantasy, vegetable brunoise, exotic fruit with tofu 🌿

Crispy chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise 🌿

Vegetable panna cotta with fruit sauce

€45,00

1908

Grilled entrecôte with its potatoes 🌿

€32,00

Our veal cutlet with Saint-Oyen grilled ham and DOP Fontina cheese

€35,00

Beef fillet (220 gr.) with sautéed potatoes 🌿

€38,00

Grilled fish (according to arrivals) with side dish of potatoes 🌿

€38,00

Dessert...

Mango Parfait with Spicy Chocolate Sauce

Coffee semifreddo with hazelnut icing and eggnog sauce

Warm chocolate cake with raspberry sauce

Apple tarte tatin with vanilla cream

Friandises with our homemade chocolates

12,00 €

Crème de cogne / Crème caramel / La fiocca (whipped cream with grappa)

Panna cotta with berries sauce

Tart with seasonal fruit

Dessert of the day

10,00 €



Menu GHB


Raw Parma ham aged 24 months

Vegetable caponata with buffalo ricotta and pistachios ✓ 

Nicoise salad 



Gragnano paccheri sautéed with Neapolitan ragout and sweet provola cheese rapé


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

Ueca soup



Spicy chicken with roasted potatoes

Beef carbonada with golden polenta croutons ✓ 

Mushroom omelette ✓ 



Creme Caramel
Dessert of the day
Ice cream



Water, coffee and two glasses of wine from our selection are included
€50,00 (3 courses) | €60,00 (4 courses)

Children's Menu

Potatoes' gnocchi with tomato and basil
Spaghetti with tomato sauce



Milanese escalope (chicken) with fries
Hamburger with fries



Ice cream

€25,00



Scan the QRcode with your smartphone and download this menu so you can read it comfortably whenever you want



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