





Starters...


Beef carpaccio with puntarelle salad and Fossa cheese 
€18.00


Platter of salami from the Valley with croutons of black bread with honey 
€18.00

Sea bass veils marinated on artichoke emulsion with extra-virgin olive oil 
€18.00

Mediterranean cuttlefish salad on pea cream 
€18.00

Alpine salmon trout with soft cheese with mountain herbs and blueberry vinegar 
€20.00

Parmigiana eggplant timbale with tomato and basil coulis 
€18.00

Tometta cheese with mixed salad and fresh tomato concassé 
€16.00


First Courses...


Scialatielli pasta with Swordfish ragout, pine nuts and taggiasca olive
€18.00


Risotto with artichokes and fresh Robiola soft cheese  
€16.00

Our crespella au gratin in the Aosta Valley style
€16.00

Bronze drawn spaghettoni with tomato and basil 
€15.00

Borage ravioli with fresh tomato pesto and almonds 
€18.00

Fresh Strozzapreti pasta with capers, eggplant, tomato and smoked ricotta cheese 
€16.00

Pasta and chickpeas scented with rosemary 
€16.00

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...


Pork tenderloin with ancient mustard on tufts of sautéed spinach
€24.00


Guinea fowl supreme stuffed with spinach and provolone cheese with potato pie with thyme and Porto reduction 
€24.00


John Dory fish fillet in sauté with cherry tomatoes, pine nuts, olives and lemon zest
€24.00

Poached egg, new potato with parmesan and black truffle  
€ 25.00

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

Entrecôte grilled with its potatoes 
€ 25.00

Veal fillet (200 gr.) with its grilled vegetables 
€ 32.00

Grilled fish (according to arrivals) 
€ 30.00

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
€ 10,00



Menu GHB

Parma ham aged 24 months with melon
or
Platter of salami from the Valley with croutons of black bread with honey
or
Parmigiana eggplant timbale with tomato and basil coulis 
or
Tometta cheese with mixed salad and fresh tomato concassé 



Fresh Strozzapreti pasta with capers, eggplant, tomato and smoked ricotta cheese 
or
Pasta and chickpeas scented with rosemary 
or
Our crespella au gratin in the Aosta Valley style
or
Bronze drawn spaghettoni with tomato and basil 



Pork tenderloin with ancient mustard on tufts of sautéed spinach
or
Guinea fowl supreme stuffed with spinach and provolone cheese with potato pie 
with thyme and Porto reduction
or
Valle d'Aosta-style beef "Carbonada" with golden corn croutons
or
Grilled paillard 
or
Parma ham omelette



Creme Caramel
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)



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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