





## Starters...

Beef tartare with parmesan ball, caper mayonnaise and artichoke julienne   
€21.00



Scampi tartare, black rice, avocado, burrata with passion fruit dressing   
€22.00


Crispy egg with chive mashed potatoes and sour cream   
€20.00

Buffalo mozzarella stuffed with anchovy escarole and tomato sauce with its whey  
€18.00

Ricotta and asparagus flan with parmesan and saffron cream    
€20.00

## First Courses...

Creamy pumpkin risotto with crunchy leeks    
€20.00

Garden "plin" ravioli sautéed in butter and sage on a cherry tomato coulis   
€20.00

Sautéed cavatelli with lamb ragout, artichokes and pecorino cheese  
€20.00

Scialatelli with swordfish ragout, aubergines and Taggiasca olives  
€21.00


Cannellini bean and pasta with basil-infused extra virgin olive oil   
€18.00

## Main Courses...

Golden perch fillets with marjoram and rice pilaf with curry sauce  
€22.00

Beef mignon in "boîte" with julienne vegetables in balsamic vinegar  
€26.00

Veal ossobuco in "Gremolada" with creamy sweet potato  
€24.00

Rosemary chickpea crisps, with oregano-infused eggplant and soy mayonnaise   
€21.00

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 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

Buffalo mozzarella stuffed with anchovy escarole and tomato sauce with its whey

Crispy egg with chive mashed potatoes and sour cream ✓



Sautéed cavatelli with lamb ragout, artichokes and pecorino cheese

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

Cannellini bean and pasta with basil-infused extra virgin olive oil ✓



Spicy chicken with roasted potatoes

Veal ossobuco in "Gremolada" with creamy sweet potato

Rosemary chickpea crisps, with oregano-infused eggplant and soy mayonnaise ✓



Crème 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



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