




Starters...



Beef tartare with burrata, avocado and quail egg 
€20.00


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



Marinated salmon with asparagus salad, fresh tomato and almonds 
€20.00

mozzarella in carrozza with braised escarole and anchovy sauce
€20.00



Eggplant parmesan timbale with basil dressing 
€18.00


Ricotta and asparagus flan with sautéed cherry tomatoes 
€18.00

Alpine salmon trout with yogurt sauce and blueberry vinegar 
€21.00

Poached egg with black truffle and grana Padano sauce 
€21.00

First Courses...


Creamy risotto with pecorino, cherry tomatoes and mint flavor 
€18.00

Potato gnocchis au gratin in Sorrento style 
€20.00

Mezzi paccheri di Gragnano sautéed with Genoese meat sauce
€18.00

Fresh tagliolini with ancient cereals sautéed with pesto-scented and prawns*
€21.00

Warm chickpeas soup with sautéed octopus and rosemary 
€20.00

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...


Sea bass roll with spinaches, raisins and pine nuts with almond cream 
€24.00



Ligurian-style local rabbit with herb cream
€22.00

Duck breast with orange and liquorice with 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

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 

~ ~ ~

Crust bread in fantasy

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Sicilian-style caponata with ricotta quenelle 

~ ~ ~

Red mullet soused with crispy vegetables in teriyaki sauce



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

~ ~ ~

Bronze drawn spaghetti with tomato and basil 

~ ~ ~

Fresh cavatelli sautéed with amatriciana sauce and pecorino Romano cheese grated

~ ~ ~

Chickpea soup with extra virgin olive oil 



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

~ ~ ~

Ligurian-style local rabbit with herb cream



~ ~ ~

Spicy Chicken

~ ~ ~

Paillard 

~ ~ ~

Rosemary chickpea sheets with oregano aubergines and soy mayonnaise  



Creme Caramel

~ ~ ~

Dessert of the day

~ ~ ~

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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