




## Starters...

"AREV" veal carpaccio with peach salad, mint and balsamic vinegar   
€20.00


Lightly pickled redfish fillets with its crunchy vegetables  
€18.00


Eggplant parmesan timbale with tomato basil coulis   
€18.00

Burratina with culatello's millefeuille with flavoured oil  
€20.00

Tarte tatin of caramelized Tropea onion in goat cheese cream   
€20.00


## First Courses...

Creamy asparagus risotto with salt-marinated salmon   
€20.00

"Pizzicati" agnolotti with crescenza cheese and fried rocket on a pachino tomato puree   
€20.00


Sautéed linguine with anchovies and courgettes on toasted fennel bread  
€18.00

Fresh pappardelle sautéed with rabbit ragout and crunchy vegetables  
€18.00



Zucchini flower and cereal soup with basil scent   
€18.00

## Main Courses...

Sea bream fillets in potato crust with oriental citrus salad  
€26.00

Grilled pork fillet on braised curly endive, honey sauce and chilli   
€25.00

Orange and licorice duck breast with Creole rice  
€26.00

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

Lightly pickled redfish fillets with its crunchy vegetables

Tarte tatin of caramelized Tropea onion in goat cheese cream ✓



Sautéed linguine with anchovies and courgettes on toasted fennel bread

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

Zucchini flower and cereal soup with basil ✓



Spicy chicken with roasted potatoes

Beef carbonada with golden polenta croutons 🌾

Piedmontese pickled vegetables with buffalo mozzarella and crunchy wafer ✓



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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