

## Starters...

- Beef carpaccio with vegetable salad in pinzimonio and fossa cheese flakes  €20.00
- Lime marinated sea bass veils on asparagus emulsion and tomato concassé  €21.00
- Ligurian-style anchovy timbale with tomato sauce and Genoese pesto  €20.00
- Fondant tometta boscaiola with grilled courgettes and aubergines in tomato concassé  €20.00
- Horse meat millefeuille with fennel salad in crispy puff pastry €21.00

## First Courses...

- Horse meat millefeuille with fennel salad in crispy puff pastry  €18.00
- Eggplant and buffalo mozzarella lasagna timbale with sautéed cherry tomatoes  €18.00
- Fettuccine with Fassone ragout, broad beans and parmesan cheese rapè €18.00
- Curry tagliolini with prawn\* tails, courgette pesto and coconut milk €20.00
- Cream of asparagus with goat cheese ball and chives  €18.00

## Main Courses...

- Sautéed octopus with rosemary on celeriac puree and pachino tomato cream €26.00
- Tartare of seared Arev sirloin steak with asparagus and low temperature cooked egg  €28.00
- Chicken breast in bresaola heart and artichokes with Port sauce and potatoes in oil €25.00
- 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 (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

Fondant tometta boscaiola with grilled courgettes and aubergines in tomato concassé ✓

Beef carpaccio with vegetable salad in pinzimonio and fossa cheese flakes 🌾



Fettuccine with Fassone ragout, broad beans and parmesan cheese rapé

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

Cream of asparagus with goat cheese ball and chives ✓



Spicy chicken with roasted potatoes

Beef carbonada with golden polenta croutons 🌾

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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