

Starters...

Carpegna raw ham with Mediterranean-style bruschetta	21,00 €
Thinly sliced veal with caper and tuna sauce ○	20,00 €
Steamed sea bass and prawns* with Riviera-style vinaigrette ○	21,00 €
Mediterranean-style cuttlefish* salad on a cream of green peas*	20,00 €
Vegetable flan with sautéed cherry tomatoes and basil ✓	20,00 €
Poached eggs on Castelmagno cheese cream with black truffle ○	21,00 €

First Courses...

Creamy risotto with porcini mushrooms ○ ✓	21,00 €
Potato gnocchi with prawn* tails, pesto-scented	20,00 €
Busiate* with eggplant, capers, basil and salted ricotta	20,00 €
Fresh fettuccine with Bolognese sauce	20,00 €
Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cacio cheese ✓	21,00 €
Warm chickpea soup with sautéed octopus and rosemary ○	20,00 €

Main Courses...

Salmon steak on a courgette pavé with horseradish emulsion ○	26,00 €
Charcoal-grilled sliced beef steak with crispy Parmesan and mixed salad ○	28,00 €
Oven-glazed veal shank with creamy potatoes and mushroom sauce	26,00 €
Beef carbonada with golden polenta croutons	24,00 €
Spiced chicken	22,00 €
Rosemary chickpea flakes with aubergines in oregano and soya mayonnaise ✓	21,00 €
Sides (potatoes and vegetables of the day)	7,00 €

We are delighted to serve naturally gluten-free ○ and vegetarian ✓ dishes

Thanks to state-of-the-art processing techniques, and to ensure the highest quality, certain products marked with the symbol ** have undergone rapid chilling and are stored at -20°C.

* Frozen product | * Deep-frozen bread | # The product has been blast-chilled in accordance with Regulation (EC) No 852/2004.

Information regarding the presence of substances or products that cause allergies or intolerances is available on the website <https://www.billia.it/fooddrink/> or in printed form by asking a member of staff.

Menu Detox

Herbal tea

Cereal fantasy, vegetable mignon,
exotic fruit with tofu ✓

Crispy chickpea puff pastries with rosemary
with oregano aubergines and soy mayonnaise ✓

Vegetable panna cotta with fruit sauce

45,00 €

1908

Grilled entrecôte with its potatoes and seasonal
vegetables ○ 32,00 €

Valdostana-style steak with Saint-Oyen grilled
ham and DOP Fontina cheese 30,00 €

Beef fillet (220 gr.) with sautéed potatoes and
seasonal vegetables ○ 38,00 €

Grilled fish (according to arrivals) with side dish
of potatoes and seasonal vegetables ○ 38,00 €

Dessert...

Creamy mascarpone and gianduja dessert with zabaglione sauce / Coffee semifreddo with
hazelnut and eggnog sauce / Dark chocolate mousse with candied orange sauce / Passion fruit
semifreddo with coconut sauce and lime scent / Our friandises 12,00 €

Cogne cream / Crème caramel / La fiocca (whipped cream with grappa) /
Panna cotta with berries sauce / Tart with seasonal fruit / Dessert of the day 10,00 €

Children's Menu

Potato gnocchi with tomato and basil / Spaghetti with tomato sauce

Milanese (chicken) escalope with fries / Hamburger with fries

Ice cream from our pastry shop €30,00



Scan the QR code with your smartphone and download
this menu to read it comfortably whenever you want

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