Grand Hôtel Billia

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Starters...

Carpegna raw ham with apple fritters	21,00 €
"Arev" beef tartare with burrata emulsion, avocado and confit egg yolk ◯	21,00 €
Confit cod with marinated Tropea red onion, potatoes and oranges ◯	21,00 €
Mantuan pumpkin flan with Toma cheese fondue and amaretti crumble	20,00 €
Saint-Oyen grilled ham with gnocco fritto and apple sauce	21,00 €
Fresh cheese mousse with sautéed vegetables	20,00 €

First Courses...

Creamy risotto with radicchio and Donnas red wine, walnuts and crispy speck ◯	20,00 €
Homemade Piedmontese agnolotti with thyme-scented roast juices	21,00 €
Mezzi paccheri sautéed in Neapolitan ragout with mild provola cheese	18,00 €
Fresh buckwheat tagliolini sautéed with shrimp* and pesto aroma	21,00 €
Spaghettoni with burst cherry tomatoes, basil-infused cacio cheese and aubergine caviar	20,00 €
Chestnut and mocetta soup with lardo crouton	18,00 €

Main Courses...

Grilled croaker with eggplant, apricots and yogurt sauce ◯	28,00 €
Cinta pig belly with beer and honey caramelized spring onions	28,00 €
Lime-marinated and grilled cockerel breast and thigh with vegetable ratatouille ◯	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.

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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 vanilla 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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