Grand Hôtel Billia

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Menu Room

Carpegna prosciutto with melon	21,00 €
Buffalo mozzarella with chopped cherry tomatoes, capers, and basil Taggiasca olives ◯	20,00 €
Barley salad with crunchy vegetables	21,00 €

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Gnocchi with Bleu d'Aoste	21,00 €
Spaghettoni with burst cherry tomatoes, basil-infused cacio cheese and aubergine caviar	20,00 €
Soup or cream of the da	20,00 €

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Grilled Paillard with side dish of the day	25,00 €
Spicy chicken with side dish of the day	22,00 €
Chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise	21,00 €

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

Room service surcharge of €15.00 per person

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.