

SAINT HUBERTUS



STARTERS

Shortcrust pastry tartlet,
herbed buffalo ricotta, legumes
and vegetables variation,
smoked sardine and green sauce

22,00

Foie gras and pine nut terrine,
russet apples chutney, pain d'epice
and Calvados gel

24,00

Puffed corn tacos, chickpea falafel,
confit tomato tapenade,
Greek yogurt sauce, salad
and marinated purple cabbage

22,00

Knife-cut Fassona beef tartare,
fondant crunchy egg, fine black truffle
and Piemonte hazelnut mayonnaise

26,00

Seared octopus and red tuna
with black sesame, vegetables panzanella,
black garlic mayonnaise, Arënka caviar
and gazpacho

26,00

F I R S T
C O U R S E S

Bronze drawn Spaghetti alla chitarra,
pistachio pesto and caper flavoured
red tuna ragout, Taggiasca olives,
dehydrated tomatoes
and katsuobushi 28,00

Egg yolk tortelli stuffed with buffalo ricotta
and grilled zucchini, crunchy pork cheek,
Pecorino cheese and confit tomato 24,00

Potato gnocchi and crunchy spinach,
duck ragout, 36mo Parmesan cheese
fondue and fine black truffle 26,00

Creamed Carnaroli risotto,
cauliflower sauce, langoustines
from Santa Margherita Ligure
and foie gras escalope with its jus 30,00

Egg yolk tagliolini and Timut pepper,
yellow datterino tomato sauce
and burrata, 36mo basil flavoured
Parmesan cheese 22,00

SECOND
COURSES

Searched rockfish fillet,
saffron flavoured potatoes,
confit fennels and bouillabaisse sauce 30,00

Pre-salted roasted lamb ribs
with herbs sauce, Petite Arvine braised
shank, smoked potato purée
and baby onions 46,00

Guinea fowl stuffed with porcini
mushrooms, "cacciatora" sauce,
fondant potatoes and white asparagi 30,00

Black angus fillet steak,
seared spring onions,
piquillo pepper cream,
tarragon mayonnaise
and sweet potato chips 36,00

Roe deer sirloin,
potato and celeriac purée,
Fumin reduced jus with blueberries 32,00

DESSERT

euro

Madagascar Grand Cru
chocolate fondant, caramel heart,
white coffee ice cream 14,00

Pistachio semifreddo,
Rocher glaze, hazelnut praline
and dark cherry variation 14,00

Shortcrust pastry
with tangerine cream,
Bourbon vanilla mousse,
meringa and mint 14,00

SHR dessert selection 16,00

Homemade ice cream 12,00

The culinary suggestions of Saint Hubertus Resort are incredibly unique as is our Resort.

The Chef Andrea Rizzo and his team personally select products from small farms and local producers.

A variety of excellent natural foods, fresh homemade pastas and a full selection of Italian gastronomic dishes enrich our menu and satisfy even the finest tastes.

A selection of desserts will delight you.

For information about the products used and ingredients that can provoke allergies please consult your wait staff

Our restaurant following the Italian laws with the deregulation of (CE) 853/04, attachment III, section VIII Chapter 3, Letter D, Point 3, informs our clients that (with the traceable paperwork of the product) fish bought fresh and alive, some meats such as (venison), are blast chilled (takes the temperature of the heart of the product to a temperature of +70 C or to -18/20 C in the least time possible according to the HCCP laws of Igiene), consequently avoiding any spread of any bacteria and contamination of micro organisms, keeping the product completely fresh (the most dangerous for fish is the *Anisakis* and *Opisthorchis*)



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11021 BREUIL-CERVINIA - VALLE D'AOSTA - ITALIA

www.sainthubertusresort.it

