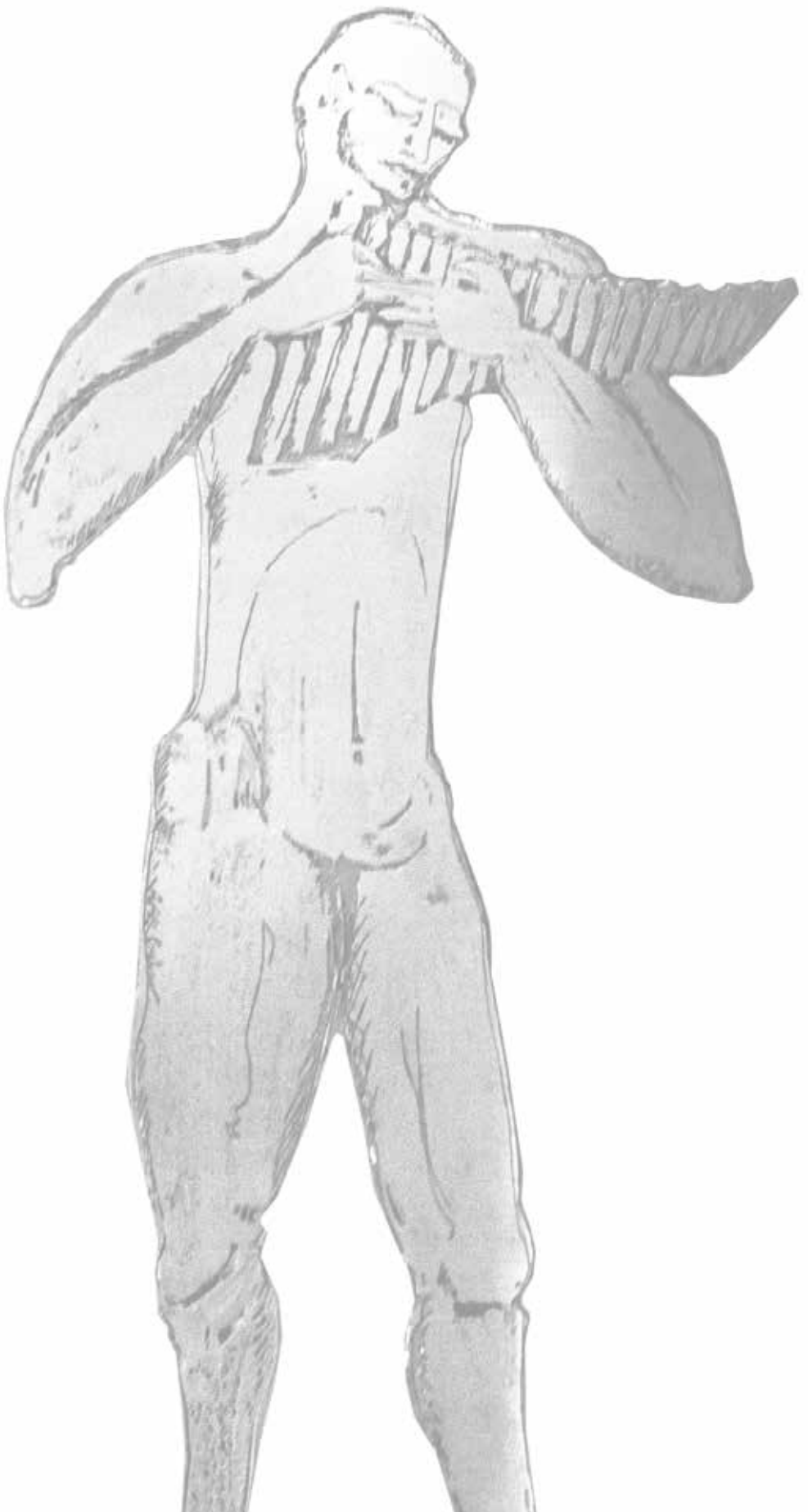


# SAINT HUBERTUS



# STARTERS

Knife-cut Fassona beef tartare,  
Jerusalem artichoke chips,  
foie gras terrine, red onion compote  
and aged 25-year balsamic vinegar  
emulsion 26,00

Crispy egg, baby spinach,  
DOP Fontina cheese foam,  
toasted hazelnuts, and black truffle 24,00

Avocado toast, white sturgeon  
marinated in beets, quail eggs,  
robiola cheese, and confit tomatoes 24,00

Puffed corn tacos, chickpea falafel,  
tomato relish, Greek yogurt sauce,  
mixed greens and marinated  
red cabbage 22,00

Amberjack ceviche, marinated courgette  
and red onions, tomato crumble,  
gazpacho, and Arënkha caviar 26,00

F I R S T  
C O U R S E

Eggplant and buffalo ricotta stuffed ravioli,  
confit tomatoes, seared prawns  
and Taggiasca olive powder 28,00

Tagliolini pasta with alpine butter sauce,  
Timut pepper, smoked trout  
and Keta caviar 22,00

Crispy potato and pumpkin gnocchi,  
porcini mushrooms  
and DOP Fontina cheese fondue 22,00

Burnt wheat tortelli stuffed  
with potatoes and mortadella,  
burrata cream, sun-dried tomatoes  
and pistachio pesto 24,00

Carnaroli risotto with Castelmagno cheese,  
roasted bell pepper, seared guinea fowl,  
and Rossini jus 26,00

S E C O N D  
C O U R S E

Milanese-style turbot fillet,  
saffron mayonnaise, broccoli  
and puffed quinoa 24,00

Honey-glazed quail supreme and leg,  
mandarin orange and pink peppercorn,  
glazed shallots and fondant potatoes 28,00

Black Angus sirloin, radicchio,  
foie gras medallion  
and aged 25-year balsamic vinegar 36,00

Pre-salted lamb; roasted rib chops  
with herb sauce, braised shank  
with Petite Arvine wine sauce,  
smoked potato puree and baby onions 46,00

Variation of Mantuan pumpkin  
in its textures 22,00

D E S S E R T



euro

Selection of desserts 16,00

Gelati maison 12,00

Dark chocolate fondant  
with Madagascar grand cru chocolate,  
chestnut heart  
and bourbon vanilla ice cream 14,00

Orange crème brûlée,  
marinated mango  
and saffron ice cream 14,00

Piedmont hazelnut semifreddo  
with its crunch  
and salted caramel sauce 14,00

*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*)



**SAINT HUBERTUS**

11021 BREUIL-CERVINIA - VALLE D'AOSTA - ITALIA

[www.sainthubertusresort.it](http://www.sainthubertusresort.it)



