

DESSERT

Hazelnut mousse, chocolate
and coffee ice-cream 🍯

Mille Feuilles, vanilla cream
and salted caramel

Hot chocolate fondant,
english cream and raspberries ice cream 🍯
(20 minutes wait)



The informations regarding the presence of substances or products
causing allergies or intolerances
are available by contacting the staff on duty

Dishes marked with an 🍯 contain products that have been quick-frozen to 40°
in irinox blast chillers to preserve all their goodness intact

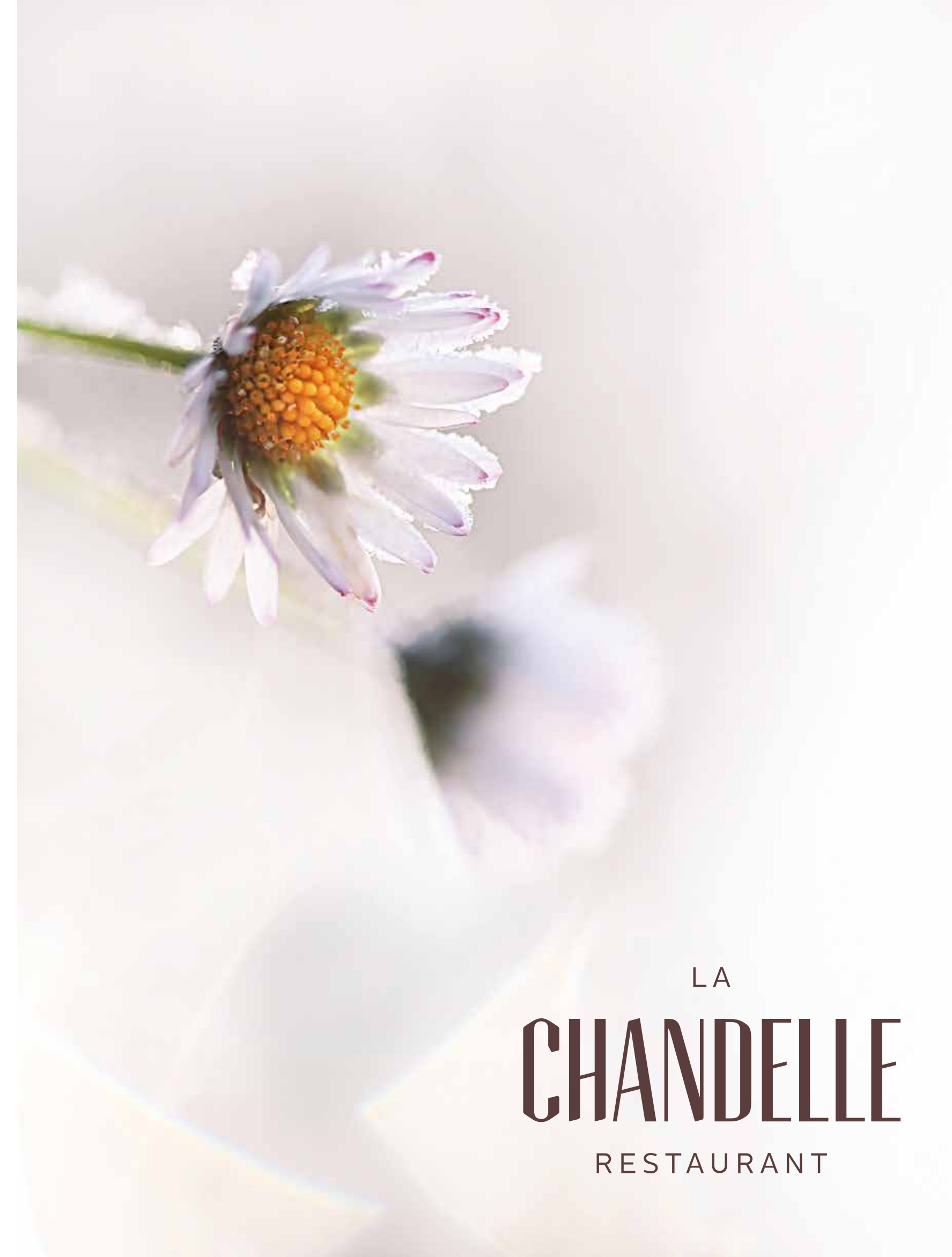


www.hotelhermitage.com

restaurant manager - sommelier **Simone GRANGE**
executive chef **Gabriele AVANZI**
consultant chef **Francesco SPOSITO** ❁❁

LA
CHANDELLE
RESTAURANT

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STARTERS

Foie gras terrine, pomegranate and dehydrated capers

Mazzara red prawns, burrata cheese, broccoli and olives Tortino 🍷

Poached egg "fried", cauliflower, bagna cauda, puntarelle chicory and Asetra caviar

Potatoes cappuccino, mushrooms ragù, jus and cocoa



FIRST COURSES

Gnocchi filled with game ragù, foie gras sauce, Taleggio cheese and black truffle

Saffron tajarin, asparagus, langoustines and lemon 🍷

Ravioli filled with Fassona meat, fondue, celery and red wine jus

Carnaroli risotto Valpellenentze

 vegetarian dishes upon request



MAIN COURSES

Smoked rack of lamb, artichokes, sesame vinaigrette and balsamic vinegar

Pork belly, quince and mashed chestnuts

Venison fillet, pumpkin in Sarawak pepper, rhubarb and red fruits, salmon eggs and game jus

Wild turbot filled with prawns, savoy cabbage, creamed beans, mushrooms and shellfish

SELECTION OF CHEESES FROM OUR VALLEY

TRADITIONAL SALAMIS AND CURED MEATS



TASTING MENU

Tasting menu: for full tables only

Organic poached egg... "fried"... served with lightly mashed cauliflower, reduced beef sauce, black truffle, puntarelle chicory and Asetra caviar

Potatoes "gnocchi" filled with game meat ragout, cinnamon flavoured, foie gras sauce, Taleggio cheese and black truffle

Seared venison fillet, roasted mashed pumpkin in Sarawak pepper, rhubarb chutney and red berries, salmon eggs and spicy game sauce 🍷

Pre-dessert

Tribute to the maître Alain Passard... Thousand leaves Royal



DESSERT

18 €

Hazelnut mousse, chocolate
and coffee ice-cream 🍯

Mille Feuilles, vanilla cream
and salted caramel

Hot chocolate fondant,
english cream and raspberries ice cream 🍯
(20 minutes wait)



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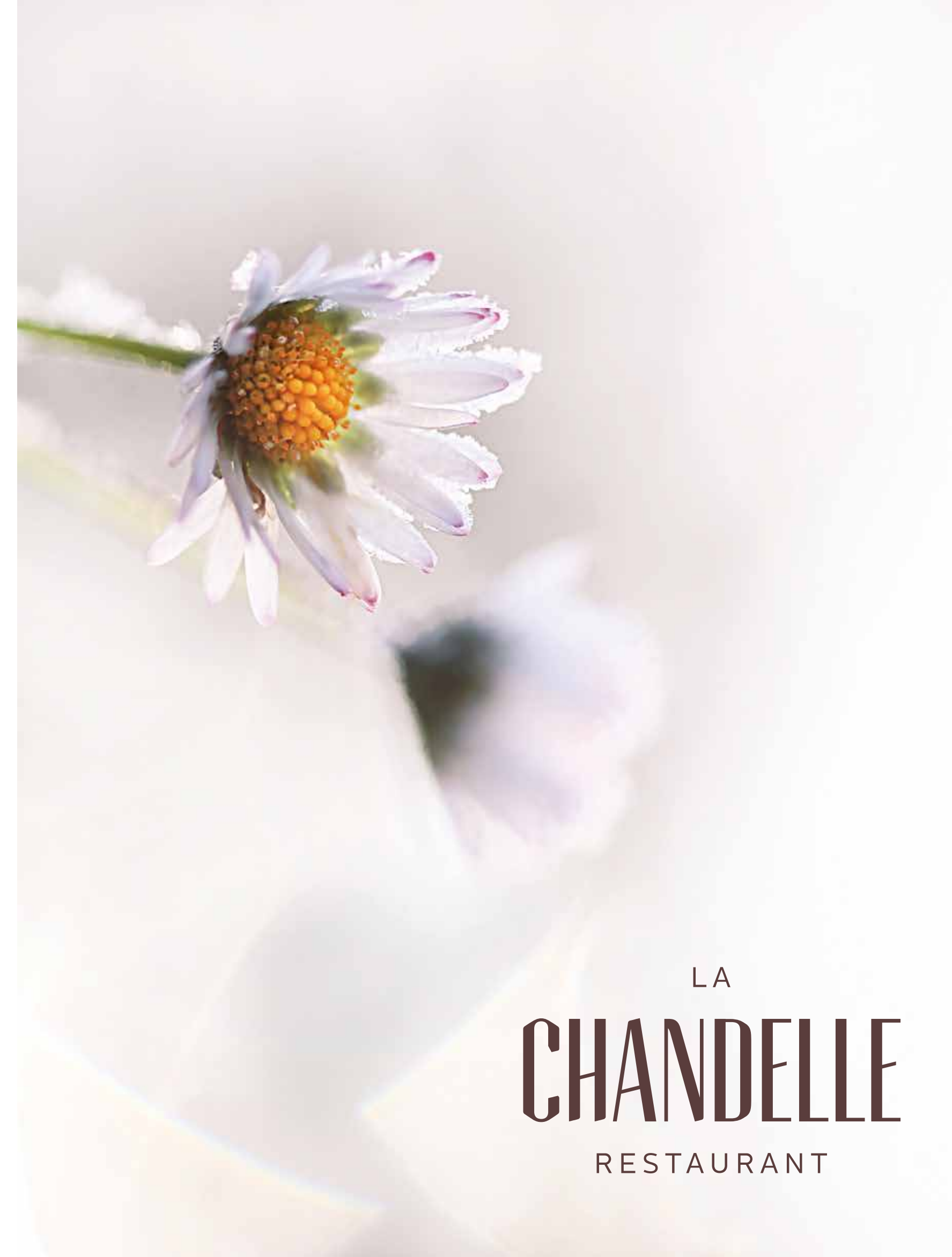


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STARTERS

22 €



Foie gras terrine, pomegranate and dehydrated capers

Mazzara red prawns, burrata cheese, broccoli and olives Tortino 🍷

Poached egg "fried", cauliflower, bagna cauda, puntarelle chicory and Asetra caviar

Potatoes cappuccino, mushrooms ragù, jus and cocoa

FIRST COURSES

24 €

Gnocchi filled with game ragù, foie gras sauce, Taleggio cheese and black truffle

Saffron tajarin, asparagus, langoustines and lemon 🍷

Ravioli filled with Fassona meat, fondue, celery and red wine jus

Carnaroli risotto Valpellenentze

 vegetarian dishes upon request



MAIN COURSES

28 €



Smoked rack of lamb, artichokes, sesame vinaigrette and balsamic vinegar

Pork belly, quince and mashed chestnuts

Venison fillet, pumpkin in Sarawak pepper, rhubarb and red fruits, salmon eggs and game jus

Wild turbot filled with prawns, savoy cabbage, creamed beans, mushrooms and shellfish

SELECTION OF CHEESES FROM OUR VALLEY 18 €

TRADITIONAL SALAMIS AND CURED MEATS 16 €

TASTING MENU

86 €

Tasting menu: for full tables only

Organic poached egg... "fried"... served with lightly mashed cauliflower, reduced beef sauce, black truffle, puntarelle chicory and Asetra caviar

Potatoes "gnocchi" filled with game meat ragout, cinnamon flavoured, foie gras sauce, Taleggio cheese and black truffle

Seared venison fillet, roasted mashed pumpkin in Sarawak pepper, rhubarb chutney and red berries, salmon eggs and spicy game sauce 🍷

Pre-dessert

Tribute to the maître Alain Passard... Thousand leaves Royal

