

TASTING MENU

Tasting menu: for full tables only

120 €

Appetizer

Breaded and fried Veal tongue, polenta and cheese croutons, green parsley sauce and red onion in vinegar 🌿

Risotto in Barolo wine sauce and Blue d'Aosta cheese

Lamb loin with red berries flan and creamy potatoes 🍷

Pre-dessert

Parfait flowered with Moscato d'Asti, figs sauce and hazelnuts biscuits 🌿



€

SELECTION OF CHEESES

18

SALADS

18

GRILL

38

DESSERTS

18



RELAIS & CHATEAUX

www.hotelhermitage.com

restaurant manager - sommelier **SIMONE GRANGE**
chef **GIOVANNI PORRETTO**



LA

CHANDELLE

RESTAURANT



STARTERS

€



- R**oasted veal carpaccio in tuna sauce dressing 28
- R**aw beef tartar with Dijon mustard, egg yolk sauce and anchovies cream 30
- B**readed and fried Veal tongue, polenta and cheese croutons, green parsley sauce and red onion in vinegar 🌿 32
- 🌿 **F**ontina cheese fondue with baked roasted onions, bread croutons and black truffle 26
- M**azara del Vallo Raw red prawns, cod fish carpaccio with olives, marinated sea scallops and sturgeon caviar 🍷 42

FIRST COURSE

€

- R**isotto in Barolo wine sauce and Blue d'Aoste cheese 32
- H**omemade tagliatelle noodles with meat ragout 🌿 30
- G**nocchi potatoes dumplings with venison and cheese fondue 🍷 🌿 30
- 🌿 **A**osta valley style Spaghetti with crunchy tomatoes 30
- S**affron tagliolini noodles with lobster and cherry tomatoes 🍷 🌿 30
- R**avioli filled with sea bass, tomato and basil in fish soup dressing 🌿 36
- T**ypical small meat ravioli in beef broth 🌿 30



MAIN COURSE

€

- L**amb loin with red berries flan and creamy potatoes 🍷 38
- D**uck breast in herbs with orange jam and caramelized chestnuts 🍷 38
- B**eef fillet with two sauces and black truffle 38
- A**cqua Pazza style Sea bass fillet with cherry tomatoes 🌿 36
- F**ish soup with bread croutons 🍷 36

🌿 VEGETARIAN DISHES

€

- A**ubergines in Parmigiana style 30
- L**asagna with red pumpkin and spicy Provola cheese with green pesto drops 30
- P**otatoes and mushrooms pie and Fontina cheese fondue 30
- H**omemade tagliolini noodles "Cacio e Pepe" 30
- P**otatoes and leeks cream soup 28

cover charge 6,00 euro • 🌿 vegetarian dishes

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty. Depending on the period and availability, the dishes with the symbol 🍷 may contain frozen products at the origin the symbol 🌿 indicates fresh products blast chilled by us.

