

Our Gourmet Proposals

Homemade tagliatelle pasta with blue lobster 🍀	58
Pennette pasta with sour butter, Cantabrian anchovies and caviar (20 gr)	58
Oysters au naturel	each 7
Asetra sturgeon caviar (30 grams)	100
Fassona fillet Chateaubriand (2/3 people)	150
Rubia Gallega “vaca vieja” rib steak	100gr/13
Prussian beef Florentine steak	100gr/13
Beef tomahawk	100gr/10

H O T E L
HERMITAGE
CERVINIA ~ ITALY
★ ★ ★ ★ ★

LA
CHANDELLE
RESTAURANT

H O T E L[®]
HERMITAGE




www.hotelhermitage.com

chef **Giovanni PORRETTO**
restaurant manager - sommelier **Simone GRANGE**
Maitre **Giuseppe DE VANNA**

Starters

 Low-temperature cooked egg
with asparagus cream soup, asparagus tips and truffle flakes

 Burratina with emmer salad, IGP beans, IGP black lentils
and IGP chickpeas, shallot, baby carrots and sweet-and-sour celery

Piedmont Fassona beef tartare with Dijon mustard,
marinated egg yolk, smoked oil, bread croutons and Caesar sauce

Classic veal with Tonnare di Marzamemi tuna sauce 🍁

Prawn and scallop skewer with
lightly seared julienne artichokes, Asetra caviar,
green apple, lime and ginger extract 🍷 🍁

 Eggplant parmigiana millefeuille 🍁



Main course

Rack of suckling pig glazed with spiced honey,
sweet potato mousse, and crispy hazelnuts 🍁

Veal cheek in red wine sauce and gremolata
with crunchy vegetables and Hermitage potato cake 🍁

Lamb loin in mountain herbs crust
and sautéed baby vegetables 🍁

Hermitage Style beef fillet with wine and cheese sauces,
foie gras and black truffle 🍷

Mediterranean-style red snapper fillet with fried capers 🍁

Steamed sea bass fillet with spinach,
vegetables and basil scented olive oil 🍁

 Glazed stuffed onion on creamy cheese fondue 🍁

First course

Linguine with scampi, scented with citrus 🍁

 Crispy potato gnocchi, light Parmesan cream,
basil pesto oil and peeled datterini tomatoes

Homemade plin ravioli in gravy sauce 🍁

 “Cacio e pepe” spaghetti

Homemade tagliolini pasta
with white ragu of rabbit and carrot brunoise 🍁

 Milanese-style risotto

 Lasagnetta au gratin with ricotta and spinach 🍁



Selection of cheeses

Salads

Grill

Desserts

 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.