# H O T EL <br> (4) (B) <br> HERMITAGE 

## selection of cheeses

salads
grill
desserts

```
HOTEL
    (:3)
HERMITAGE
```


## CHANELII

N
C8


## starters

Lobster tail fried in corn flour
tarragon scented mixed salad and lime mayonnaisee *
Seared cuttlefish with sunchoke sauce and
herb scented olive tapenade with tomato concasse
Vitello tonnato: steamed veal in tuna sauce *
Raw beef tartare with egg yolk gel, mustard sauce and bread crouton
, Burrata cheese with yellow, red, black cherry and camone tomato

## first courses

Shellfish soup with homemade noodles pasta **
"Lagane" pasta with chickpea cream and red prawn carpaccio in its bisque ©
\& Aosta Valley style spaghetti with Fontina cheese fondue and crunch tomato
\& Potato and spinach green dumplings with basil pesto, fresh tomato and flakes of goat cheese

[^0]and juniper scented vegetables

## main courses

Roast swordfish steak
with Mediterranean style potato stew *
Millers' style trout fillet
with garlic scented sauteed spinach *
Hermitage beef fillet
with goose liver foie gras, black truffle
with goose liver foie gras, black truffle,
wild Porcini mushrooms and Marsala wine sauce
Sauteed veal sirloin
with creamed leek and sage sauce
Lamb loin in crepinette
with braised shallots and potatoes *

## Q vegetarian dishes

Vegetable flan
with tomato sauce and basil pesto *
Couscous with vegetables
and courgette sauce in extra virgin olive oil
Green lasagna with courgettes,
aubergines and mozzarella cheese sauce
Trapanese style "linguine" pasta with toasted almond flakes
Risotto with asparagus


[^0]:    Pappardelle pasta in venison meat sauce

