

# OUR GOURMET PROPOSALS

	€
Oysters au naturel (upon availability)	each 7
Asetra sturgeon caviar (30 grams)	100
Fassona Chateaubriand (2/3 people)	150
Rubia Gallega "vaca vieja" rib steak	100gr/13
Beef tomahawk	100gr/10



RELAIS &  
CHATEAUX






[www.hotelhermitage.com](http://www.hotelhermitage.com)

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

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

LA  
**CHANDELLE**  
RESTAURANT

# STARTERS

- €
-  Seared Cuttlefish Salad with vegetables, tomato concassé and red tuna bottarga 🌱 28
-  Fig Carpaccio with raw marinated sea bass, mixed baby greens, pickled radishes, sea urchin dressing and wild fennel oil 🌿 28
-  Eggplant Parmigiana with Parmesan sauce and basil oil 🌿 24
-  Traditional Aosta Valley Fondue with black bread croutons and summer truffle 26
-  Buffalo Mozzarella with mixed cherry tomato salad, Mediterranean-style eggplant, and pepper-infused olive oil 24
- Classic Veal with Tuna Sauce 28
- Beef Tartare flavoured with Mustard, roasted bell pepper and goat cheese sauce 28



# FIRST COURSES

- €
-  Courgette risotto with zucchini blossoms from our garden 28
- Tagliolini with lemon and red prawn tartare 🌱 30
-  Spaghetti in Aosta Valley Style 24
-  Trenette pasta with Ligurian basil pesto, roasted tomato concassé and salted lemon brunoise 24
- Ravioli filled with Fior di Latte from Agerola on shellfish bisque and samphire 🌿 28
-  Eggplant Gnocchetti with yellow cherry tomato sauce, eggplant brunoise, fresh basil and ricotta cheese 26



# MAIN COURSES

- €
- Lamb Chops with thyme bread crust, crispy asparagus salad and mixed greens scented with mint, served with asparagus, vinegar and Marsala sauce 🌿 34
- Veal cheek with its red wine jus, roasted carrot foam and braised endive 🌿 32
- Beef Fillet with Port wine sauce and black summer truffle, brioche bread crouton and foie gras, fresh cardoncello mushroom and sautéed potatoes 🌱 40
- Trout Fillet with Franciacorta wine and chive sauce, served with braised and roasted fennel 🌿 32
- Steamed Sea Bass Fillet on mozzarella milk with sautéed zucchini and semi-dried datterino tomatoes flavoured with oregano 🌿 34
-  Potato Mille-Feuille with braised leek and its own reduction 🌿 26



- €
- Selection of cheeses 18-28
- Salads 14
- Grill 32
- Desserts 14



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.

# STARTERS

**S**eared Cuttlefish Salad with vegetables, tomato concassé and red tuna bottarga 🌱

**F**ig Carpaccio with raw marinated sea bass, mixed baby greens, pickled radishes, sea urchin dressing and wild fennel oil 🍂

**E**ggplant Parmigiana with Parmesan sauce and basil oil 🍂

**T**raditional Aosta Valley Fondue with black bread croutons and summer truffle 🍂

**B**uffalo Mozzarella with mixed cherry tomato salad, Mediterranean-style eggplant, and pepper-infused olive oil 🍂

**C**lassic Veal with Tuna Sauce

**B**eef Tartare flavoured with Mustard, roasted bell pepper and goat cheese sauce



# FIRST COURSES

**C**ourgette risotto with zucchini blossoms from our garden 🍂

**T**agliolini with lemon and red prawn tartare 🌱

**S**paghetti in Aosta Valley Style 🍂

**T**renette pasta with Ligurian basil pesto, roasted tomato concassé and salted lemon brunoise 🍂

**R**avioli filled with Fior di Latte from Agerola on shellfish bisque and samphire 🍂

**E**ggplant Gnocchetti with yellow cherry tomato sauce, eggplant brunoise, fresh basil and ricotta cheese 🍂



# MAIN COURSES

**L**amb Chops with thyme bread crust, crispy asparagus salad and mixed greens scented with mint, served with asparagus, vinegar and Marsala sauce 🍂

**V**eal cheek with its red wine jus, roasted carrot foam and braised endive 🍂

**B**eef Fillet with Port wine sauce and black summer truffle, brioche bread crouton and foie gras, fresh cardoncello mushroom and sautéed potatoes 🌱

**T**ROUT Fillet with Franciacorta wine and chive sauce, served with braised and roasted fennel 🍂

**S**teamed Sea Bass Fillet on mozzarella milk with sautéed zucchini and semi-dried datterino tomatoes flavoured with oregano 🍂

**P**otato Mille-Feuille with braised leek and its own reduction 🍂

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.