

Tasting Menu

THE TASTING MENU PROPOSAL IS FOR FULL TABLES

150 €
WINE PARING 50 €

Appetizer

Slow cooked egg on potatoes, leeks and carrots soup with thyme, black pepper brown bread croutons, Fontina cheese foam and roasted leek powder

Chitarrina spaghetti in white meat ragout flowered with aromatic herbs and hazelnuts from Piemonte

Boneless leg of lamb with onion and polenta pie

Pre-dessert

Chocolate and red pumpkin tart with English cream with amaretto 🍷



SELECTION OF CHEESES

€

18

SALADS

18

GRILL

38

DESSERTS

18

HOTEL
HERMITAGE
CERVINIA~ITALY
★★★★★



RELAIS &
CHATEAUX

www.hotelhermitage.com

chef **Giovanni PORRETTO**
restaurant manager - sommelier **Simone GRANGE**



50
SINCE 1975

HOTEL
HERMITAGE
CERVINIA~ITALY
★★★★★

LA

CHANDELLE

RESTAURANT

Starters

- | | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------|
| | € | |
| <i>Shrimp in Calvados cocktail sauce and exotic fruits salad</i> 🌿 | 30 |  |
| <i>Slow cooked egg on potatoes, leeks and carrots soup with thyme, black pepper brown bread croutons, Fontina cheese foam and roasted leek powder</i> | 28 | |
| <i>Raw beef tartar with Cantabrico's anchovies and mustard sauce, black truffle bernaise, smoked black pepper, fresh black truffle flakes and celery in osmosis</i> | 30 | |
| <i>The classic "Vitello Tonnato" with sauce of fresh tuna from Marzamemi</i> | 28 | |
| <i>Raw local beef carpaccio on marinated red beetroot with celeriac salad, turnip and black pepper oil</i> | 28 | |
| <i>Sautéed broccolis with polenta and Fontina cheese</i> 🍷 | 26 | |

First course

- | | | |
|---------------------------------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------|
| | € | |
| <i>Risotto with wild saffron from Sicily and artichokes</i> | 28 | |
| <i>Short home-made tagliolini noodles in lobster soup</i> 🍷 | 32 | |
| <i>Chitarrina spaghetti in white meat ragout flowered with aromatic herbs and hazelnuts from Piemonte</i> 🍷 | 28 | |
| <i>Typical small meat ravioli in beef broth</i> 🍷 | 28 | |
| <i>Bronze drawn spaghetti Aosta valley style</i> | 28 | |
| <i>The classics baked crepes on light Fontina cheese fondue and raw ham from Bosses sauce</i> 🍷 | 28 | |
| <i>Potatoes and red pumpkin gnocchi on red pumpkin cream, toasted red pumpkin seeds, amaretto and pumpkin seeds oil</i> 🍷 | 28 | |
| <i>Lasagna with artichokes and ricotta cheese</i> 🍷 | 28 |  |

Main course

- | | | |
|--------------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------|
| | € | |
| <i>Slice of steamed sea bass, spinach and vegetables</i> 🍷 | 36 |  |
| <i>Baked turbot fillet in Mediterranean style</i> 🍷 | 38 | |
| <i>Fassona beef fillet topped with foie gras escalope, fresh black truffle, red wine sauce and Fontina cheese fondue</i> | 38 | |
| <i>Roasted duck breast with mashed apple and chestnuts and red berries sauce</i> 🍷 | 36 | |
| <i>Boneless leg of lamb with onion and polenta pie</i> 🍷 | 36 | |
| <i>Rack of suckling pig, blackberries sauce, spicy honey and baby vegetables in tempura</i> 🍷 | 36 | |
| <i>Baked aubergines in Parmigiana style</i> 🍷 | 26 | |
| <i>Cauliflower steak, olives, cherries tomatoes, mustard in grains roasted almonds</i> 🍷 | 26 | |

Our Gourmet proposal

- | | |
|---------------------------------------------------------------------------|--------------------------|
| <i>Oysters</i> | each 7 |
| <i>Steam lobster in Calvados cocktail sauce and exotic fruits salad</i> 🍷 | 50 |
| <i>Sturgeon caviar Asetra</i> | (30 gr) 100 |
| <i>Plateau Royal of raw fishes and crustaceans</i> 🍷 | 120 |
| <i>Beef Fiorentina steak of Fassona</i> | 12 per hg |
| <i>Chateaubriand of Fassona beef fillet</i> | (for 2 or 3 persons) 150 |
| <i>T-Bone steak vaca vieja Rubia Galliega</i> | 12 per hg |
| <i>Beef tomahawk</i> | 10 per hg |

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.

OUR "ADD-ON"
Gourmet proposals

€

Oysters	each 7
Steam lobster in Calvados cocktail sauce and exotic fruits salad	50
Sturgeon caviar Asetra	(30 gr) 100
Plateau Royal of raw fishes and crustaceans	120
Beef Fiorentina steak of Fassona	12 per hg
Chateaubriand of Fassona beef fillet	(for 2 or 3 persons) 1150
T-Bone steak vaca vieja Rubia Galliega	12 per hg
Beef tomahawk	10 per hg

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★ ★ ★ ★ ★



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LA
CHANDELLE
RESTAURANT



Starters

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Raw beef tartar with Cantabrico's anchovies and mustard sauce, black truffle bernaise, smoked black pepper, fresh black truffle flakes and celery in osmosis

The classic "Vitello Tonnato" with sauce of fresh tuna from Marzamemi

Raw local beef carpaccio on marinated red beetroot with celeriac salad, turnip and black pepper oil

Sautéed broccolis with polenta and Fontina cheese 🍷

First course

Risotto with wild saffron from Sicily and artichokes 🍷

Short home-made tagliolini noodles in lobster soup 🍷

Chitarrina spaghetti in white meat ragout flowered with aromatic herbs and hazelnuts from Piemonte 🍷

Typical small meat ravioli in beef broth 🍷

Bronze drawn spaghetti Aosta valley style

The classics baked crepes on light Fontina cheese fondue and raw ham from Bosses sauce 🍷

Potatoes and red pumpkin gnocchi on red pumpkin cream, toasted red pumpkin seeds, amaretto and pumpkin seeds oil 🍷

Lasagna with artichokes and ricotta cheese 🍷



Main course

Slice of steamed sea bass, spinach and vegetables 🍷

Baked turbot fillet in Mediterranean style 🍷

Fassona beef fillet topped with foie gras escalope, fresh black truffle, red wine sauce and Fontina cheese fondue

Roasted duck breast with mashed apple and chestnuts and red berries sauce 🍷

Boneless leg of lamb with onion and polenta pie 🍷

Rack of suckling pig, blackberries sauce, spicy honey and baby vegetables in tempura 🍷

Baked aubergines in Parmigiana style 🍷

Cauliflower steak, olives, cherries tomatoes, mustard in grains roasted almonds 🍷

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