

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 Chateaubriand (2/3 people)	150
Rubia Gallega “vaca vieja” rib steak	100gr/13
Prussian veal Florentine steack	100gr/13
Veal tomahawk	100gr/10



LA
CHANDELLE
RESTAURANT



www.hotelhermitage.com

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

