

Tasting Menu

THE TASTING MENU PROPOSAL IS FOR FULL TABLES

150 €
WINE PAIRING 50 €

Appetizer

Slow cooked egg on asparagus cream soup,
black garlic oil and sour cream

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

SALADS

GRILL

DESSERTS

€

18

18

38

18

HOTEL
HERMITAGE
CERVINIA~ITALY
★ ★ ★ ★ ★



RELAI &
CHATEAUX
www.hotelhermitage.com

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



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LA

CHANDELLE

RESTAURANT

Starters

- | | | |
|---|----|---|
| | € | |
| Steam lobster in Calvados cocktail sauce and exotic fruits salad 🌿 | 30 |  |
|  Slow cooked egg on asparagus cream soup, black garlic oil and sour cream | 28 | |
| Raw beef tartar with Cantabrico's anchovies and mustard sauce, black truffle bernaise, smoked black pepper, fresh black truffle flakes and celery in osmosis | 30 | |
| The classic "Vitello Tonnato" with sauce of fresh tuna from Marzamemi | 28 | |
| Warm seafood salad in its broth | 28 | |
|  Slow cooked tomato and stracciatella cheese with basil pesto sauce, bread crumble flavoured with garlic olive oil 🍷 | 26 | |

First course

- | | | |
|--|----|---|
| | € | |
|  Risotto creamed with Champagne, courgettes and local Bleu d'Aoste cheese | 28 | |
| Broken home-made tagliolini noodles in lobster soup 🍷 | 32 | |
| Chitarrina spaghetti in white meat ragout flowered with aromatic herbs and hazelnuts from Piemonte 🍷 | 28 | |
| Typical small meat ravioli in gravy sauce creamed with mountain butter 🍷 | 28 | |
|  Bronze drawn spaghetti Aosta valley style | 28 | |
|  Potatoes gnocchi with fresh tomato sauce, basil and buffalo mozzarella cheese 🍷 | 28 | |
|  Lasagna with artichokes and ricotta cheese 🍷 | 28 |  |

Main course

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

Our Gourmet proposal

- | | |
|--|--------------------------|
| | € |
| Oysters | each 7 |
| Sturgeon caviar Asetra | (30 gr) 100 |
| Plateau Royal of raw fishes and crustaceans 🍷 120 (simple) / 200 (double decker) | |
| Beef Fiorentina steak of Fassona | 12 per hg |
| Chateaubriand of Fassona beef fillet | (for 2 or 3 persons) 150 |
| Rib-eye steak vaca vieja Rubia Galliega | 12 per hg |
| Beef tomahawk | 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

Sturgeon caviar Asetra (30 gr) 100

Plateau Royal of raw fishes and crustaceans 120 (simple) / 200 (double decker)

Beef Fiorentina steak of Fassona 12 per hg

Chateaubriand of Fassona beef fillet (for 2 or 3 persons) 1150

Rib-eye steak vaca vieja Rubia Galliega 12 per hg

Beef tomahawk 10 per hg



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SINCE 1975

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LA
CHANDELLE
RESTAURANT

Starters

Steam lobster in Calvados cocktail sauce and exotic fruits salad 🌿

🌿 Slow cooked egg on asparagus cream soup, black garlic oil and sour cream

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

Warm seafood salad in its broth

🌿 Slow cooked tomato and stracciatella cheese with basil pesto sauce, bread crumble flavoured with garlic olive oil 🍷

First course

🌿 Risotto creamed with Champagne, courgettes and local Bleu d'Aoste cheese 🍷

Broken 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 gravy sauce creamed with mountain butter 🍷

🌿 Bronze drawn spaghetti Aosta valley style

🌿 Potatoes gnocchi with fresh tomato sauce, basil and buffalo mozzarella cheese 🍷

🌿 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 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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🌿 vegetarian dishes

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