

TASTING MENU

Tasting menu: for full tables only

120 €

Appetizer

🌿 **S**low cooked egg on asparagus cream, crispy asparagus and black truffle 🌿

🌿 **R**isotto with vegetables, basil pesto and burrata cheese cream

Duck breast in honey and herbs with candied lemon and Jerusalem artichokes cream 🍷

Pre-dessert

Parfait flowered with Moscato d'Asti, figs sauce and hazelnuts biscuits 🌿



SELECTION OF CHEESES

SALADS

GRILL

DESSERTS

€

18

18

38

18



RELAIS &
CHATEAUX

www.hotelhermitage.com

restaurant manager - sommelier **SIMONE GRANGE**
chef **GIOVANNI PORRETTO**



LA

CHANDELLE

RESTAURANT



STARTERS

€



- R**oasted veal carpaccio in tuna sauce dressing 28
- R**aw beef tartar with Dijon mustard, egg yolk sauce and anchovies cream 30
- S**low cooked egg on asparagus cream, crispy asparagus and black truffle 🍄 32
- F**ontina cheese fondue with baked roasted onions and bread croutons 26
- R**aw red prawns carpaccio with orange dressing and sea bass tartar with diced vegetables, mango in olive oil, thyme and Asetra caviar 🍄 🌿 42

FIRST COURSE

€

- R**isotto with vegetables, basil pesto and burrata cheese cream 32
- H**omemade tagliatelle noodles with meat ragout 🌿 30
- G**nocchi potatoes dumplings with venison and Barbaresco wine sauce dressing 🍄 🌿 30
- A**osta valley style Spaghetti with crunchy tomatoes 30
- T**agliolini noodles lobster and red prawn, bisque sauce and cherry tomatoes 🍄 🌿 30
- R**avioli filled with veal, aubergines, pecorino cheese cream and balsamic vinegar flowered with honey 🌿 36
- T**ypical small meat ravioli in beef broth 🌿 30



MAIN COURSE

€

- L**amb loin with mint sauce, potatoes and sautéed small vegetables 🍄 38
- D**uck breast in honey and herbs with candied lemon and Jerusalem artichokes cream 🍄 38
- B**eef fillet topped with foie gras escalope, Marsala sauce and black truffle 38
- S**low cooked pork belly with sage sauce, potatoes and green apple thousand leaves 🌿 36
- S**teamed sea bass fillet with sautéed vegetables and olive oil flowered with herbs 🌿 36

VEGETARIAN DISHES

€

- A**ubergines in Parmigiana style 🌿 30
- P**otatoes and mushrooms pie and Fontina cheese fondue 🌿 30
- H**omemade tagliolini noodles "Cacio e Pepe" 🌿 30
- A**sparagus cream soup 28

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.

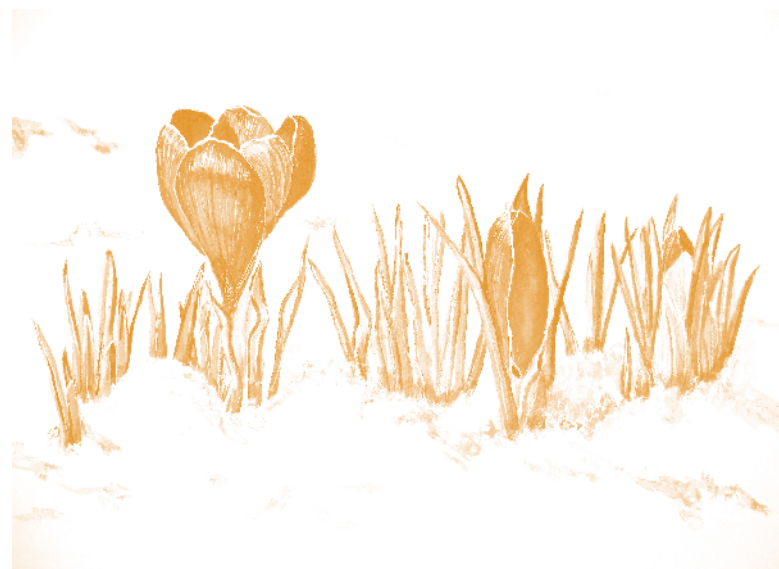


SELECTION OF CHEESES

SALADS

GRILL

DESSERTS



H O T E L
HERMITAGE
★ ★ ★ ★ ★

LA
CHANDELLE
RESTAURANT

H O T E L
HERMITAGE
★ ★ ★ ★ ★



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restaurant manager - sommelier **SIMONE GRANGE**
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STARTERS



Roasted veal carpaccio in tuna sauce dressing

Raw beef tartar with Dijon mustard, egg yolk sauce and anchovies cream

 **S**low cooked egg on asparagus cream, crispy asparagus and black truffle 🍁

 **F**ontina cheese fondue with baked roasted onions and bread croutons

FIRST COURSE

 **R**isotto with vegetables, basil pesto and burrata cheese cream

Homemade tagliatelle noodles with meat ragout 🍁

Gnocchi potatoes dumplings with venison and Barbaresco wine sauce dressing 🍷 🍁

 **A**osta valley style Spaghetti with crunchy tomatoes

Tagliolini noodles lobster and red prawn, bisque sauce and cherry tomatoes 🍷 🍁

Ravioli filled with veal, aubergines, pecorino cheese cream and balsamic vinegar flowered with honey 🍁

Typical small meat ravioli in beef broth 🍁



MAIN COURSE

Lamb loin with mint sauce, potatoes and sautéed small vegetables 🍷

Duck breast in honey and herbs with candied lemon and Jerusalem artichokes cream 🍷

Beef fillet topped with foie gras escalope, Marsala sauce and black truffle

Slow cooked pork belly with sage sauce, potatoes and green apple thousand leaves 🍁

Steamed sea bass fillet with sautéed vegetables and olive oil flowered with herbs 🍁

VEGETARIAN DISHES

Aubergines in Parmigiana style 🍁

Potatoes and mushrooms pie and Fontina cheese fondue 🍁

Homemade tagliolini noodles "Cacio e Pepe" 🍁

Asparagus cream soup



 vegetarian dishes

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