

LOCANDA
Belvedere
COURMAYEUR

APPETIZERS

Fried egg on Aveille becca fondue (with white truffle on request)	16€
Sautéed yellow rice cake with marrow breadcrumbs and brown stock	20€
Deer tartare, Béarnaise sauce	25€
Onion soup	18€

FIRST COURSES

Gnocchi with venison ragout and celeriac sauce	24€
Braised beef ravioli on Gressoney toma fondue, red onion, mountain thyme and cinnamon	25€
Belvedere Soup: Alpine potatoes, beans, black cabbage, pumpkin and chestnuts	20€
Mountain herb barley and chicory powder	25€

SECOND COURSES

Saddle of venison, pumpkin with mustard, its fennel base, 28€ caramel sauce and pepper	32€
Sliced beef breast, roasted ratte potatoes, mushroom cream and veal jus	28€
Raised beef in Fumin with vegetables in sour butter	28€
Roasted cauliflower, spring onion, cauliflower and hazelnut sauce	20€

DESSERT

Tarte Tatin with ice cream	12€
Chestnut, pine nut, raisin and rosemary tart	12€
Tiramisu'	12€
Tasting of selected cheeses and compotes from Stefano Lunardi of Erbavoglio di Aosta	25€

Added white truffle: 35€

Cover charge €5

The cover charge includes amuse-bouche, water, bread basket, artisan breadsticks and puffed polenta.

For any information on substances and allergens, please ask the staff for the allergen table.