

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.