



Paolo GRIFFA

PETIT ROYAL DEL GRAND HOTEL ROYAL • COURMAYEUR | AOSTA 1 Michelin Star

Entrée: Jerusalem artichoke wafer, coffee scented venison messata, hazelnut mayonnaise and lovage
Beetroot spiral, goat stracchino cheese with herbs, seasonal salads dressed with walnuts oil
Berlucchi '61 Rosé DOCG - Berlucchi
OF .
Ruinart Blanc de Blancs AOC - Ruinart
LA FAVÒ Monograno Felicetti spelt ditalini pasta creamed with Fontina cheese, broad beans, black bread and oil infused with satureja herb
Rosato Bolgheri Cassiopea DOC - Poggio al Tesoro
Guinea- fowl with hay, corn royal, sunflower seeds and marigold
Morellino di Scansano DOCG - Podere Casina
BANANA SPLASH Vanilla biscuit with a heart of chocolate, crème fraîche pop corn, raspberries, curry scented pop corn, cream of caramelized banana and mou caramel
TRAILER Belvedere Vodka, caramel syrup and bitter liquor
Euro 75,00 including wine pairings and service Beverages and coffee not included 85,00 Euro option with a glass of Ruinart Blanc de Blancs AOC - Ruinart paired with the indicated course
Our mineral waters are S.Pellegrino and Acqua Panna - SPARKLING WATER: S.Pellegrino 0.75 Euro 3,00 STILL WATER: Acqua Panna 0.75 Euro 3,00
Our coffees are by Lavazza - Espresso Euro 3,00 Decaffeinated coffee Euro 3,00 Cappuccino Euro 4,00 Filter coffee Euro 5,00 Cold Brew Euro 5,00
For Identità Golose Milano exclusive selection of Acqua Panna - S.Pellegrino waters, Lavazza coffee, pasta factory Felicetti, Petra® Molino Quaglia flours, Valrhona chocolate.
The information regarding the presence of substances or products causing allergies or intollerances, or home manufactured products from fresh raw materials exposed to a rapid freezing process in order to guarantee high standards of quality and safety can be provided by the staff and you can consult the relevant documentation that will be provided upon request