



Grand Hotel  
COURMAYEUR MONT BLANC



## APPETIZERS

Stuffed mignon

Savoury biscuits

Pecorino cheese morsels and honey

Bruschetta with cherries tomatoes

Seasonal fruit cream in glass

Seasonal vegetable cream in glass

Brie cheese croquettes with blueberry jam

Cheese croquettes

Ham croquettes

Crostino with Goose Pate

Foie gras on fruit pan

Blue cheese with walnuts

Cheese with fig jam

Frittatina with herbs

Champignons salad

Stuffed olives

Smoked bacon

Cut ham Parma ham

Various cold cuts

Hot tartlet with cheese fondue and zucchini

Tartlet with pumpkin fondue

Canapes with various flavours of pate

Pizza slices

Cheese Triangles Vegetables



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Sweet & Sour

Vol au vent with vegetable fantasy

Vol au vent with ham foam

Nuts of Spanish tortilla

#### STARTERS OF SEA

Canapes of Salmon with herbs

Canape of anchovy

Canape of caviar

Canape of smoked salmon

Canape of smoked trout

Sword carpaccio

Shrimp cocktail

Mussels in white wine with croutons

Shrimp salad with celery

Sea Salad

Octopus salad

Octopus salad and caviar with mustard sauce

Cuttlefish salad

Mini salmon and cheese tacos with soy sauce

Spoon octopus



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Smoked salmon with butter

Smoked sword with cherry tomatoes

Skewer of prawns with zucchini

Smoked salmon canapés

Vol au vent with prawns



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## FIRST DISHES

Crepes with Porcini mushrooms

Crêpes with aubergines, fresh tomatoes and ricotta

Risotto with parmesan flavored with truffles

Risotto with Porcini Mushrooms

Risotto with berries

Risotto with apples and leeks

Risotto with pears and cheeses

Risotto with asparagus, zucchini flowers

Risotto with scampi and asparagus

Lasagnette with light ragout

Stuffed shells of Bolognese sauce on béchamel

Garganelli pasta with zucchini

Garganelli pasta with stewed vegetables

Maltagliati pasta with white meat ragout

Tortelloni stuffed with cheese and walnuts

Fresh cream and mushrooms pasta

Caprese, with buffalo mozzarella, fresh tomato and leaves of basil

Stuffed peppers



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## FIRST COURSE OF FISH

Farfalle with salmon and caviar

Grilled prawns

Shrimp salad with dried fruits in vinaigrette

Sea linguine pasta with tomato

Paccheri pasta with pink tuna

Fresh pasta with shrimps and champignons

Penne pasta with crabmeat in red sauce

Penne pasta with Salmon and zucchini julienne

Penne pasta with mussels and cherry tomato

Pennette pasta with fresh tuna and aubergines

Risotto with prawns and caramelized red onion

Risotto with seafood

Risotto with shrimps

Prosecco risotto with sea bass fillets

Risotto with clams and basil

Risotto with zucchini cream and prawn tails

Cod flan with aromatic herbs and cream of broccoli

Tagliolini with shrimp and zucchini

Tagliolini fresh pasta with lobster and fresh tomato

Shrimp and vegetables tempura

Tortelloni with octopus ragout and Marinara Clams



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## MAIN COURSES

Duck in orange sauce

Pork roast with Ananas

Roast pork with apples and prunes

Roast veal with fine herbs and lemon

Veal roast with cream of pate crust

Rolled veal with juniper and potato foam

Braised meat with Barolo

Guinea fowl with white pepper

Guinea fowl on vegetable bed in mascarpone sauce

Baked pork fillet, stuffed with aromatic herbs or spinach

Pork fillet with pears, chestnuts, and milk potato pie

Pork fillet scalloped in a pan, with green pepper

Beef fillet with green pepper and golden potatoes

Beef fillet in red wine with carrot puree

Beef fillet with potatoes, asparagus and peppers

Beef fillet with Marsala sauce

Veal fillet with pepper and mango

Deer loin stuffed with prunes with cheesecake

Beef with Modena balsamic vinegar with toasted bread



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Braised beef with saffron potato cream

Veal medallions in Chianti with potatoes

Roast beef with balsamic vinegar and seasonal salad

Sliced natural beef with fresh walnuts and hot oil with rosemary

Sliced grilled beef

Chopped breast Duck with pure potatoes

Pheasant fan on a bed of spinach in a pepper sauce

Baked veal in cream with buttered green beans and potatoe

Veal with trio of pure

Veal in Porcini mushroom sauce with rosemary potatoes

Lamb with potatoes and onion



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## MAIN COURSES FISH

Baked sea bass with asparagus

Baked sea bass with julienne of artichokes

Sea bream fillets with minced dried tomatoes salad, almonds and olive oil

Sea bass fillet with mushrooms

Fillet of sea bass with thyme on pea velvety

Fillet of golden sea bass with vegetable flan

Fillet of sea bream with seasonal salad

Baked king prawns with mixed vegetables

Mixed baked fish

Baked hake on pea cream

Hake in green sauce with clams.

Sea bream

Baked salmon with aromatic herbs and burr beans

Salmon with almonds

Roasted Bream Escalope with vegetables flavored with basil

Roasted Sturgeon escalope with sweet and sour zucchini

Fish slice Sword with tomato, olives and mixed vegetables

Salmon steak with aromas with vegetable bouquets