



Appetizers

Cuttlefish tagliatelle with toasted pistachio,
stracciatella and chips of carrots

Beef Carpaccio with Cipriani sauce, brioche pan and puffed capers

Veal with tuna sauce, served with marinated
celery petals and powder of caper

Rabbit with homemade vegetable garden and green sauce

Rosemary browned octopus, carrot cream
and squid ink flavoured Venus rice chips

Trout in "carpione" served with crispy vegetables,
sweet and sour red onions and Red Turnip mayonnaise

Marinated salmon, avocado guacamole and mint flavoured zucchini

Fassona Tartare with sesame oil, crispy egg yolk,
mysticance and mustard grains



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First Courses

Mezzemaniche served with guanciale,
pesto of dried tomatoes and flakes of pecorino cheese

Beetroot Risotto with tufts of goat and marron glacé

Homemade Ravioli stuffed with sheep ricotta and pistachios,
tomatoes confit and candied lemon

Ravioloni served with Bufala cheese and spinach,
eggplant cream with thyme and semi-seasoned goat toma flakes

Pacchero with chicken ragu and vegetables

Potato gnocchi with artichokes, taggiasche olives and crispy speck

Baked tomato Risotto, burrata cream and caper powder

Risotto with zucchini cream, shrimps and bisque



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Second Courses

Guinea fowl roll with spinach, vegetables,
arrabiata sauce and potato mascé with evo oil

Cup of black pig frosted with honey, dark leek and bbq sauce

Chopped grilled beef served with truffle-flavoured smashed potatoes

Pink calf medallions with porcini mushrooms
and purple potato croquettes with hazelnuts

Duck breast with orange sauce and sour and sweet radicchio

Slice of cod in olive oil with artichoke
and cream of lemon-flavoured chickpeas

Herbs flavoured Lamb leg with golden potatoes
and mint flavoured artichoke cloves

Beef cheek with flavoured thyme puree



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Desserts

Pears in red wine and cinnamon,
mousse with cottage cheese and almond grain

Classic tiramisu with mascarpone

Three chocolate Mousse with crispy puff pastry

Vanilla Bavarian with raspberry sauce

Hazelnut Mousse, chocolate sauce

Sache cake with tufts of Alpine cream

Liquorice Mousse, chocolate icing and walnut crumble



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