



Menu for Buffet or Served

Apetizers

Salad of shrimps, mango and lime

Cuttlefish salad, artichokes and chickpeas

Octopus salad with dried tomatoes and vegetables

Corner of the Aosta valley cold cuts

Selection of local cheeses and jams

Corner of bread and focaccia

Assorted Quiche

Grilled and steamed vegetable

Boules of fresh salads

Buffalo Caprese, tomatoes and basil

Smoked tuna with fennel salad and pink grapefruit



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Menu for Buffet or Served

First Courses on your choice

Gratin:

Stuffed crepe

Eggplant "Parmigiana"

Cannelloni ricotta and spinach

Classic bolognese or vegetarian lasagna

Valpellenentze Soup

Semolina Conchiglioni with white veal ragu filling

Stuffed:

Ravioloni with porcini on potato cream with thyme

Ravioloni ricotta and spinach with crispy speck

Meat Agnolotti with butter and sage creamed Parmesan

Pumpkin Cappellacci on fondue at Bleu d'Aoste and amaretto crumble

Sea bass and citrus Raviolo, mussels and marjoram guazzetto

Tortelli with wild boar with butter and thyme on parmesan fondue



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Sauteed Pasta:

Trofiette with basil pesto and mazzancolle

Mezzemaniche "alla norma" with salted ricotta flakes

Squid with ragout of oxtail and Parmesan flakes

Troccoli with mussels and marjoram on cannellini bean cream

Creamy Amatriciana Paccheri with roman pecorino cheese

Gnocchi with cherry tomatoes, eggplant and smoked provola

Gnocchi with cream of zucchini, speck and Toma flakes

Risotto:

Risotto with porcini mushrooms and anise powder

Risotto with fine and restricted beef herbs

"Milanese" Risotto with gremolada

Risotto with radicchio of Treviso and Castelmagno cheese

Pumpkin Risotto, fondue with Bleu d'Aoste

Risotto with seafood and tomato flaps



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Meats

Lemon flavoured chicken

Veal Scaloppini with porcini mushrooms

Roast veal with herbs

Pork roast with mustard sauce

Juniper boar nibbles

Turkey Scaloppini with aromatic panure

Cutted beef with Maldon salt

Cockerel "alla diavola" (Spicy)

Red wine beef Stracotto

Warm Roast beef, blueberries and salad



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Fishes

Sea bass with parsley panure

Redfish in tomatoes guazzetto

Cod cooked in oil with lemon chickpea cream

Cumin salmon slice, yogurt sauce

Cuttlefish soup with peas

Grilled sword slice with peppermint salmoriglio

Bream fillet in almond crust

Trotella from Morgex with butter and sage

Fillet of sea bass "all'acqua pazza"

Salmon on cream of leeks and potatoes



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Side Dishes

Rosemary potatoes

Pommes sauté

Mashed potatoes

Parsley potatoes

Spinach in gratin

Cauliflower in gratin

Vegetable Caponata

Stuffed Tomato

Curry carrots

Desserts

Assorted dessert Buffet

Seasonal Fruit



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