



Le Petit Bellevue



It is the place where the study of traditions blends with the pursuit of new cooking and service techniques. The wine cellar fits into this context as an endless journey between the simple and the precious, between the established and the newcomer, all inextricably connected by one constant: quality.

An experience curated by

Niccolò de Riu, *Head Chef*

Andrea Gandolfo, *Pastry Chef*

Pietro Imbimbo Roullet, *Maître*

Luca Sandretto, *Maitre d'*

Rino Billia, *Sommelier*

The spirit



A taste journey through
the flavors of our
mountains.

Just like in the past, a
few high-quality
ingredients expertly
crafted...

Let yourself be guided by
Niccolo, the Head Chef, Andrea, the Head
Pastry Chef, Rino, the Sommelier,
and Luca, the Maître d'Hotel...



Like a group of skiers on
fresh snow, our dinner is
a journey to experience
together. Different paths,
but always with a single
destination: flavor!

Degustation Menu

Billaz char

its eggs, yarrow butter, and pine buds

Risotto with alpine pasture Fontina cheese
lemon balm, sweetbreads and chicory coffee

Roe deer with red currants

tamari scented pak-choi, kumquat and horseradish

Cart of cow, sheep, and goat cheeses

selected and aged by Roberto, our Maître Fromager

Sweet potato

marinated with thyme and maple syrup, chives ice cream

Sheep ricotta

rye bread and beech smoked fennel

140

Wine pairings

Jeroboam

A journey around the world, from the Middle East to Northern Europe,
passing through South America but never forgetting our land...

Discovering unique wines!

110

Nabucodonosor

The Italy of precious wines: unique vintages, territories, and passions.
An experience that celebrates the excellence of wine, bringing together flavors
from legendary terroirs with stories of traditions and people.

210



To each their own journey...

...in three moments

Three moments of your choice from the à la carte menu

90

...in four moments

Four moments of your choice from the à la carte menu

110

The choice is intended to be the same for all diners

In complete freedom

Lillaz char

its eggs, yarrow butter, and pine buds

34

Hay scented pike

polenta with Cogne milk and pickled kale

40

Root steak

braised shallot and soft cheese mousse

30

Marinated young beef carpaccio

foie gras, apple and tangy emulsion

36

Tagliolini with Lillaz trout

stone pine butter and burnt lemon

36



Homemade agnolotti, nettle, toma cheese and potatoes
vegetable juice, "Le Beson" goat cheese and chlorophyll

34

Morel
Potatoes and lovage

40

Risotto with alpine pasture Fontina cheese
lemon balm, sweetbreads and chicory coffee

34

Roe deer with red currants
tamari scented pak-choï, kumquat and horseradish

45

Cart of cow, sheep, and goat cheeses
selected and aged by Roberto, our Maître Fromager

from 18 to 36

From the hands of Andrea Gandolfo,
our pastry Chef

Sheep ricotta

rye bread and beech smoked fennel

28

Pumpkin and mandarin risotto

hazelnuts and nutmeg

28

Jerusalem Artichoke

chestnut, carrot and coconut

28



Allergens

Le informazioni circa la presenza di sostanze o prodotti che possono provocare allergie sono disponibili rivolgendosi al personale di servizio.

Les informations sur la présence de substances ou de produits qui provoquent des allergies sont disponibles en s'adressant au personnel de service.

For any information regarding the presence of ingredients or food products which could provoke allergies, please ask our staff.

Principali allergeni

Cereali contenenti glutine e relativi prodotti

Crostacei e relativi prodotti

Uova e relativi prodotti

Pesce e relativi prodotti

Arachidi e relativi prodotti

Semi di soia e relativi prodotti

Latte e relativi prodotti

Frutta a guscio, quali mandorle, nocciole, noci, anacardi, noci di Pecan, noci del Brasile, noci del Queensland e relativi prodotti

Sedano e relativi prodotti

Senape e relativi prodotti

Semi di sesamo e relativi prodotti

Diossido di zolfo e solfiti riportati come SO₂

Lupino e relativi prodotti

Molluschi e relativi prodotti.