

STELLA DI PILA – PANORAMIC BISTROT

FULL MOON DINNER

1 & 29 AUGUST 2026

STELLA'S WELCOME

Watermelon, Campari, oyster and cucumber foam
Smoked trout in delicate layers spiced mulled wine and Valdostan crisp wafer
Marinated beef and Salignon cheese tortello with a mountain salt shortbread crisp
Small crespella parcel with porcini mushrooms and smoked scamorza cheese
Nut millefeuille, foie gras and apple compote
Savoury macaron with confit tomato, creamy Tomino cheese and fresh basil

Champagne Blanc de Blancs, Alain Couvreur

FROM WATER TO SKY

Salmon trout tartare, apple and yogurt, pistachio cracker,
mango and citrus granita
Risotto with zucchini flowers, buffalo burrata and purple prawn carpaccio

Ferrex 2024, La Plantze

BLUE HOUR

Slow-cooked salt cod, Valdostan boudin powder,
parsley root purée and smoked aubergine caviar

Daphne 2023, Cave de Gargantua

MOON

Delicate almond crisp in double layers, filled with dual chocolate mousse
and wild berry coulis

Chambave Muscat Flétri DOC, La Vrille



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