

## *Evening Menu*

### *Starters*

*Chef's soup of the day 8.50€*

*Carrot hummus, beetroot hummus with a cauliflower and quinoa tabbouleh 12.90€*  
*Vegan*

*Seared beef Carpaccio (raw) with crispy capers, onion ketchup 13.90€*

*Genepi cured fresh salmon and smoked salmon with dill & lemon crème fraiche, crostini  
14,50€*

*12 snails in their shells with garlic and parsley butter 14.50€*

*Fresh Duck liver pâté, apple & pear chutney, toasts 15.90 €*  
*With a glass of Sweet white wine (supl. 4€)*

### *Hearty Salads*

*Savoyard salad: bacon, poached egg, Beaufort cheese, potatoes, mustard vinaigrette  
13.90€*

*St Marcellin salad: warm local cheese grilled on a toast, caramelized pear and candied  
walnuts 13.90€*V**

*La Taïga salad : Smoked Salmon toasts, tiger prawn, white fish fillet and mussels 15.50*

## *Fish dishes*

Fillet of sea bass, crushed potato, savoy cabbage, beurre blanc sauce 18.90€

Pan-seared cod, celeriac mash, mussel stock, fricassee of peas and broad beans, 20.50€

## *Meat dishes*

Chicken supreme stuffed with spinach & Beaufort tagliatelle with wild mushrooms, charred broccoli 18.50€

Whole duck fillet, red berry sauce, spinach, sautéed potatoes 22.90€

Or served with an escalope of duck liver Rossini style 26.90€

Braised shoulder of lamb with fondant carrots, savoy cabbage, mashed potatoes 23.50€

Angus flank steak 250g, tomato & mushrooms, fries 19.50€

Fillet steak with green pepper sauce, tomato & mushrooms, gratin potatoes 28.90€

Or served with an escalope of Duck liver Rossini style 32.50€

Prime rib of beef for 2 people (1kg), Fries and mixed salad 59.50€

## *Side dishes* (6.00 €)

french fries, gratin potatoes or mixed salad

mushroom or pepper sauce suppl. (2€)

## *Children's Menu (12,50 €)*

*Children under 11 years old*

*Steak or breaded turkey fillet with fries or tagliatelli  
Or Mini Tartiflette*

*Ice-cream + Lollipop*

## *Cheese & Desserts*

*Platter of local cheeses 7.90€*

*Ice cream : 2.90€ a scoop*

*Crème brûlée: cream dessert with burnt sugar topping 7.90€*

*Warm apple tart with vanilla ice-cream 8.50€*

*Flambéed with calvados supl 2€*

*Sticky date pudding with butterscotch sauce 8.50€*

*Warm rich Chocolate fondant, honeycomb, vanilla ice cream 8.90€*

*Café Gourmand : mini dessert selection with coffee 10.90€*

## Vegetarian /vegan dishes

Vegetable curry with lemongrass and coconut infused rice,  
mixed salad 14.90€ **Vegan**

Roasted red Pepper stuffed with butternut squash, red Pepper coulis, herb & nut  
couscous 13.90€ **Vegan**  
Goat's cheese suppl 3€

## Savoyard Specialities

price per person

**Tartiflette** : Gratin of Potatoes with cream and bacon topped with Reblochon cheese,  
served with mixed salad 15.50€

**Fondue Savoyard:** **V**

for 2 minimum, served with cubes of bread and mixed salad 17.90€

**Fondue Royale:**

for 2 minimum, served with mixed salad, cold meats 22.90€  
with cèpe mushrooms 24.90€

**Raclette:**

for 2 minimum, served with mixed salad, cold meats, pickles and potatoes 23.90€  
vegetarian option without meats 21.00€ **V**

**La Pierrade- Hot Rock:**

Slices of Beef, Turkey fillet and Duck breast 3 sauces, mixed salad and chips,  
2 pers minimum 25.00€

**V** = vegetarian dish **Vegan** = vegan dish

## Menu (36,90 €)

*Genepi cured fresh salmon & smoked salmon with dill & lemon cream, toasts*  
or  
*La Taïga salad : Smoked Salmon toasts, tiger prawn, fish fillet and mussels (supl, 1.50€)*  
or  
*Seared beef Carpaccio (raw) with crispy capers, onion ketchup*  
or  
*Savoyard salad: bacon, Beaufort cheese, potatoes, poached egg*

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*Fillet of sea bass, crushed potato, savoy cabbage, beurre blanc sauce*  
or  
*Chicken supreme stuffed with spinach & Beaufort tagliatelle with wild mushrooms, charred broccoli*  
or  
*Whole duck fillet, red berry sauce, spinach, sautéed potatoes*  
or  
*Fillet Steak with green pepper sauce, gratin potatoes (supl. 3.50€)*

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*Platter of local Cheeses*  
or  
*A dessert of your choice*  
*Café gourmand (supl 2€)*