

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

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€)

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