

Evening Menu

Starters

Chef's soup of the day 8.90€

Carrot hummus, beetroot hummus with a cauliflower and quinoa tabbouleh 13.50€ **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, red onion chutney, toasts 15.90 €
With a glass of Sweet white wine (suppl. 4€)

Hearty Salads

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

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

La Gaïga salad : Smoked Salmon toasts, tiger prawn, white fish fillet, squid, 15.90€

Fish dishes

Fillet of sea bass, salsa Verde, colcannon potato, char grilled baby gem
19.50€

Pan-seared hake, creamy fennel sauce, wild rice, spinach 20.50€

Meat dishes

Chicken supreme stuffed with spinach, wrapped in pancetta on cèpe
mushroom risotto 18.90€

Whole duck fillet, red berry sauce, spinach, potato & vegetable rosti
23.50€

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

Pulled and rolled shoulder of lamb, with fondant carrots, charred
baby gem, 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€

mushroom or pepper sauce sup(2€)

Side dishes (6.00 €)

french fries, gratin potatoes or mixed salad

Children's Menu (12,90 €)

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€

Blueberry cheesecake mousse, shortbread biscuit 8.50€

Warm rich Chocolate fondant, raspberry, nut crisp, vanilla ice cream
8.90€

Café Gourmand: mini dessert selection with coffee 10.90€

Vegetarian/vegan dishes

Vegetable tajine with herb & almond couscous 16.50€ **Vegan**

Pan-fried herb gnocchi, light creamy goat's cheese sauce,
spinach, confit tomato 15.90€ **V**

Savoyard Specialities

price per person

Tartiflette : Gratin of Potatoes with cream and bacon topped with
Reblochon cheese, served with mixed salad 17.50€

Fondue Savoyard: **V**

for 2 minimum, served with cubes of bread and mixed salad 19.50€

Fondue Royale:

for 2 minimum, served with mixed salad, cold meats 25.50€

with cèpe mushrooms 26.90€

Raclette:

for 2 minimum, served with mixed salad, cold meats, pickles and
potatoes 25.90€

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 26.90€

V = vegetarian dish Vegan = vegan dish

Menu (36.90 €)

Genepi, cured fresh salmon & smoked salmon with dill & lemon cream,
toasts

or

La Gaïga salad: Smoked Salmon toasts, tiger prawn, fish fillet, squid,
(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, salsa verde, colcannon potato, char grilled baby gem

or

Chicken supreme stuffed with spinach, wrapped in pancetta on cepe
mushroom risotto

or

Whole duck fillet, red berry sauce, spinach, vegetable & potato rosti

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€)