

Menu

Starters

Chef's soup of the day 9.90€

Cauliflower popcorn, curry aioli, crispy Savoy cabbage 13.50€ V

Salmon gravelax, pickled vegetables, lemon dill mayonnaise 15.90€

12 snails in their shells with garlic and parsley butter 16.90€

Beef Carpaccio (raw) with crispy capers, salsa verde, onion marmalade 16.90€

Hearty Salads

Savoyard salad: Mixed lettuce, sautéed bacon and potatoes, poached egg,
Beaufort cheese, mustard vinaigrette 15.50€

St Marcellin salad: Mixed lettuce, tomatoes, warm local cheese in a filo pastry
parcel, caramelized pear and candied walnuts 15.90€ V

La Taïga salad: Mixed lettuce, tomatoes, marinated salmon, tiger prawn,
mussels, squid, croutons 17.50€

Vegetarian dishes

Salt baked celeriac, roasted and pureed sweet potato, sautéed mushrooms and candied beetroot 19.90€ V

Thai vegetable curry, Basmati rice 19.90€ Vegan

Fish dishes

Pan seared cod, potato & celeriac mash, green beans, roasted tomatoes, chorizo oil 24.50€

Ask for our Fish dish of the day

Meat dishes

Guinea fowl ballentine with pesto, wrapped in cured ham on a red pepper risotto, 24.90€

Duck fillet, cherry sauce, sautéed potatoes with wild mushrooms & wilted spinach 27.50€

Or served with an escalope of duck liver Rossini style 33.00€

Slow roasted lamb shank in a rich jus, on a bed of mashed potatoes, roasted root vegetables 29.50€

Fillet steak with pepper sauce, vegetables, gratin potatoes 33.00€

Or served with an escalope of Duck liver Rossini style 38.50€

Prime rib of beef for 2 people (1kg), baked onion, fries, and mixed salad 74.00€
mushroom or pepper sauce sup (2.50€)

Side dishes 7.50 €

French fries, gratin potatoes, vegetables or mixed salad

Savoyard Specialities

price per person

Tartiflette : Gratin of Potatoes with cream and bacon topped with Reblochon cheese, served with mixed salad 18.90€

Fondue Savoyard: V

for 2 minimum, Pot of hot local cheeses served with cubes of bread and mixed salad 20.50€

Add Cèpe mushrooms 23.50€

Fondue Royale:

for 2 minimum, Pot of hot local cheese served with mixed salad, selection of cold meats 27.50€

add cèpe mushrooms 30.50€

Raclette:

for 2 minimum, Raclette cheese served with mixed salad, cold meats, pickles and potatoes 27.90€

vegetarian option without meats 22.00€ V

Raclette with mountain herbs:

for 2 minimum, Herb Raclette cheese served with mixed salad, cold meats, pickles and potatoes

30.90€

vegetarian option without meats 25.00€ V

La Pierrade- Hot Rock:

Slices of Beef, Turkey fillet and Duck breast, 3 sauces, mixed salad and chips, 2 pers minimum 30.50€

V = vegetarian dish

Children's Menu 13,90 €

Children under 11 years old

Steak or breaded turkey fillet, with fries

Or Mini Tartiflette

Penne pasta with tomato sauce

Scoop of Ice-cream + Lollipop

Cheese & Desserts

Platter of local cheeses 9.90€

Citrus Crème brûlée, fruity flavoured creamy dessert with burnt sugar topping
8.50€

Warm apple tart with vanilla ice-cream 9.50€

Flambéed with calvados supl 2.50€

Profiteroles, chocolate and fruit cream filling and topped with hot chocolate
sauce 9.00€

Café Gourmand: mini dessert selection with a coffee or tea 12.00€

Set Menu 42.50€

Salmon gravelax, pickled vegetables, lemon dill mayonnaise

or

Beef Carpaccio (raw) with crispy capers, salsa verde, onion marmalade

or

Savoyard salad; sautéed bacon and potatoes, poached egg, Beaufort cheese,
mustard vinaigrette

Pan seared cod, potato & celeriac mash, green beans, roasted tomatoes,
chorizo oil

or

Guinea fowl ballentine with pesto, wrapped in cured ham on a red pepper
risotto

or

Duck fillet, cherry sauce, sautéed potatoes with wild mushrooms & wilted
spinach

or

Fillet Steak with pepper sauce, vegetables, gratin potatoes (sup. 5.00€)

Platter of local Cheeses

or

A dessert of your choice
Café gourmand (sup. 2.50€)