

Menu

Starters

Chef's soup of the day 9.90€

Spiced cauliflower wings, curry aioli and marinated vegetables 13.90€ V

House cured salmon, gin n tonic caviar, crème fraîche, pickled cucumber 16.50€

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

Beef Carpaccio (raw) with crispy capers, salsa verde, cured egg yolk, rocket
17.50€

Hearty Salads

Savoyard salad: Mixed lettuce, sautéed bacon and potatoes, poached egg,
Beaufort cheese, mustard vinaigrette 15.90€

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€

Main dishes

Wild mushroom risotto, parmesan crisp 18.00€ V

Sautéed gnocchi, homedried tomato compote, basil 19.90€ V

Pan seared cod, chorizo, bean, tomato cassoulet, sauted greens 24.90€

Chef's fish of the day

Chicken supreme with garlic and thyme, wild mushroom risotto, 24.90€

Pink roasted duck breast, cherry jus, spinach, butternut squash purée sautéed potatoes 27.50€

Or served with an escalope of duck liver Rossini style 33.50€

Medaillons of lamb chargrilled, thyme and rosemary jus, gratin potatoes, seasonal vegetables 27.50€

Fillet of rump steak tournedos, gratin potatoes, seasonal vegetables, 27.50€

Or served with an escalope of Duck liver Rossini style 33.50€

Prime rib of beef for 2 people (1kg), fries, and mixed salad 75.00€

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 19.90€

Fondue Savoyard: V

for 2 minimum, Pot of hot local cheeses served with cubes of bread and mixed salad 22.00€

Add Cèpe mushrooms 25.50€

Fondue Royale:

for 2 minimum, Pot of hot local cheese served with mixed salad, selection of cold meats 28.50€

add cèpe mushrooms 31.90€

Raclette:

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

Raclette au lait cru: 22€ V plate of cold meats 28.90€

Raclette with mountain herbs: 25.00€ V Plate of cold meats: 31.90€

Raclette à la Truffe: 30.00€ V Plate of cold meats 36.90€

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 14,50 €

Children under 11 years old

Steak or breaded turkey fillet, with fries

Or Mini Tartiflette

Pasta with tomato sauce

Scoop of Ice-cream + Lollipop

Cheese & Desserts

Platter of local cheeses 9.90€

Liqueur crème brûlée, creamy dessert with burnt sugar topping , shortbread
biscuit 9.00€

Glazed apple tart, burnt apple purée, vanilla ice-cream 9.00€

Profiteroles, filled with crème patissiere, whipped cream, chocolate coulis 9.00€

Warm chocolate fondant, chocolate sauce, vanilla icecream on a chocolate
crumb 9.00€

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

Set Menu 44.00€

House cured salmon, gin n tonic caviar, crème fraiche , pickled cucumber
or

12 snails in their shells with garlic and parsley butter

or

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

Pan seared cod, chorizo,bean, tomato cassoulet, sauted greens
or
Chicken supreme with garlic and thyme, wild mushroom risotto,
or
Pink roasted duck breast, cherry jus, spinach, butternut squash purée sautéed
potatoes
or
Fillet of rump steak tournedos, gratin potatoes , seasonal vegetables,

Platter of local Cheeses
or
A dessert of your choice
Café gourmand (sup. 2.50€)