

Menu

Starters

Chef's soup of the day 9.90€

Beer battered cauliflower florets, curry aioli and pickled root vegetables
13.90€^V

Beetroot cured salmon, horseradish crème fraiche, toasts 16.50€

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

Beef Carpaccio (raw) Worcestershire cured yolk, parmesan, truffle oil, leeks
17.00€

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

Salad Frito misto: battered mixed seafood, trio of dips, lettuce and pickled
vegetable salad 16.50€

Main dishes

Wild mushroom risotto, herb oil, parmesan crisp 18.00€ V

Potato gnocchi, Romesco sauce, Straciatella cheese, salsa verde 18.90€V

Pan seared cod, crushed new potatoes, pea puree, creamed leek sauce 24.90€

Fresh seared tuna steak on a niçoise salad, soft boiled egg, green beans,
sautéed potato, sauce viège 24.90€

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

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

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

Slow cooked lamb shank, confit of garlic mash, lamb jus, roasted carrots
29.00€

Fillet of rump steak, Dauphinois potatoes, seasonal vegetables 27.50€

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

Prime rib of beef for 2 people (1kg min), chimichurri sauce, fries, and mixed
salad 79.00€

Bordelaise 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 Savoyarde: ✓

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€ ✓ with plate of cold meats 28.90€

Raclette with mountain herbs 25€ with plate of meats 31.90€

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

Or

Pasta with tomato sauce

Scoop of Ice-cream + Lollipop

Cheese & Desserts

Platter of local cheeses 9.90€

Bailey's crème brûlée, creamy dessert with burnt sugar topping , shortbread
biscuit 9.00€

Glazed apple tart, vanilla ice-cream 9.50€

Flambéed with Calvados supl 3€

Dessert of the day 9.00€

Warm chocolate fondant, chocolate sauce, vanilla icecream on a chocolate
crumb 9.50€

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

Set Menu 46.00€

Beetroot cured salmon, horseradish crème fraiche, toasts

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, crushed new potatoes, pea puree, creamed leek sauce

or

Chicken supreme with garlic and thyme, wild mushroom risotto, herb oil,
parmesan crisp

or

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

or

Fillet of rump steak, Dauphinois potatoes, seasonal vegetables,

Platter of local Cheeses

or

A dessert of your choice

Café gourmand (sup. 2.50€)