

Menu

Starters

Chef's homemade soup of the day 9.90€

Burrata, on a sweet & sour aubergine caponata and roasted pine nuts (Veg) 14.90€

Beetroot and gin cured salmon, Wasabi crème fraiche, crostini 16.90€

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

Bresaola, cured beef Carpaccio with shaved parmesan, roasted hazelnuts, rocket,
balsamic glaze 18.50€

Hearty salads

Salad Lyonnaise: A classic french salad with bacon pieces, beaufort cheese, croutons,
poached egg, crispy fried onions and a vinaigrette dressing 16.50€

Winter salad: Roasted winter vegetables with lentils, goat's cheese, lemon tahini
dressing (Veg) 17.50€

Prawn Taïga salad: spicy mango, king prawn and avocado salad with red cabbage
and Poke dressing 18.50€

Main Dishes

Wild Mushroom risotto with Mascarpone and Parmesan shavings, and rocket
(Veg) 18.50€

Roast Chicken supreme, sliced on a wild mushroom risotto with mascarpone and
Parmesan 26.50€

Spicy seafood spaghetti, with prawns, mussels and squid 26€

Fish dish of the day - see our blackboard for details

Pink roasted duck breast, crispy polenta, spinach, cherry wine sauce 28.50€

Fillet of rump steak , served with potato gratin, mixed salad and a choice of
peppercorn or Bearnaise Sauce 28.90€

To Share price for 2 persons

Prime rib of beef Charalosse for 2 people (1kg) served with a mixed salad, gratin
potatoes or chips, peppercorn or a Bearnaise Sauce 87€

Lamb cutlets, char grilled, served a mixed salad, a mint chimichurri sauce and gratin
potatoes or french fries 79.50€

Sides 8.50€

Potato Gratin

French Fries

Steam New Potatoes

Mixed Salad

Savoyard Specialities

Tartiflette : Potato gratin with cream and bacon, topped with Reblochon cheese, served with mixed salad 21.50€

Savoyard Specialities to share price per person

Fondue Savoyarde, a pot of hot local cheeses, served with cubes of bread and a mixed salad (Veg) 22.50€ Add cêpe mushrooms (Veg) 26.€

Fondue Savoyarde Royale, fondu savoyarde, platter of local cold meats 29.50€
Add cêpe mushrooms 33€

La Raclette, Local cheese, served with a platter of cold meats, boiled potatoes, mixed salad & pickles

Raclette raw milk 29.90€

Vegetarian (no meat platter) 22.90€

Smoked Raclette 32.50€

Vegetarian (no meat platter) 25.50€

La Pierrade- Hot Rock: slices of Beef, Turkey fillet and Duck breast, 3 sauces, mixed salad and french fries or potato gratin 31.50€

Kids Menu under 11 years old 14.90€

Steak & french fries or
Turkey escalop with french fries or
Penne pasta with Tomato Sauce

Icream, & lollypop

Desserts

Passionfruit Crème Brulee, creamy dessert with burnt sugar topping and a shortbread 9.90€

Cheesecake with a red berry and mulled wine compote 9.90€

Warm chocolate fondant, caramel sauce, vanilla ice cream on a biscuit crumb 9.90€

Local cheese platter: Tomme de savoie, Beaufort, Bleu d'Albertville, fig chutney 11€

Café/tea Gourmand, mini dessert selection with a coffee or tea 12.50€

Icecream, 2 scoops 6.50€

Affogato 6.50€

Affogato + liqueur 10€