

OUR MENU

STARTERS

*Fried foie gras, sweet onion soup,
roasted Savoyard apples with Antésite and muesli
€18

Velvet cream of chestnuts, egg yolk marinated in smoked salt,
candied shallots, Beaufort and peppered ventresca
€12

*Scallop carpaccio, mountain honey dressing,
smoked herring eggs, citrus and red shiso
€17

Salmon Tataki with Herbs, Sucrine,
Artichoke Cream and Yuzu Radish Salad
€14

Risotto Camaroli with mushrooms, poultry juice with rosemary,
hand-made dried meat from the Alps and parmesan emulsion
€13

Vegetarian starter:
Velvet cream of chestnuts or salmon tataki
€11



Supplement of €3 on the starters preceded by an asterisk ()*

OUR MENU

MAIN COURSES

Trout cooked on its skin with half-salted butter, celery cream, crispy polenta, pak choy cabbage, chorizo oil and emulsion of butter with Génépi

€18

*Roasted cod, black garlic, crushed potatoes with hazelnuts, marinated seashells, seaweed chips with Spigol emulsion

€26

Duckling fillet cooked at low temperature, mushrooms cream, forgotten vegetables, Fregola Sarda, black olives powder and sauce with green Chartreuse

€20

Hand-made smoked Savoyard diots (sausages), cream of celery, gratinated crozets with garlic oil and Beaufort, and veal sauce with trumpet mushrooms

€21

* Simmental beef tenderloin glazed with chimichurri, assorted mini-vegetables, home-made dried breadcrumbs with squid ink and new potatoes

€28

Vegetarian dish:

tofu marinated in soy sauce, sesame oil and vegetable casserole

€16



Supplement of €6 on the dishes preceded by an asterisk ()*

OUR MENU

LOCAL SPECIALITIES

Tartiflette with Savoyard reblochon,
charcuteries and mesclun with walnut oil

€24

Boîte chaude, salad and charcuteries

€21

Savoyard fondue with three sorts of cheese, salad and charcuteries

(2 people onwards, price per person)

€25

Savoyard cheese fondue with morels, salad and charcuterie

(2 people onwards, price per person)

€29

ASSORTMENT OF REGIONAL CHEESES

Reblochon from the farm, summer Beaufort from the dairy coopérative in Moûtiers,
goat cheese « Le Tarentais », Tomme des Bauges

€10



OUR MENU

DESSERTS

Creme brulee infused with orange zests and Tonka beans

€7

Vanilla panna cotta and Savoyard pears marmalade
infused in 100% arabica coffee Perle Noire

€8

*Ile flottante breaded with coconut, with praline chips,
tartar of mango-pineapple-passionfruit and candied ginger

€11

*Chocolate brownie, pecan kernels and
handmade vanilla Bourbon ice cream

€10

"Lemon-mango" tart, meringue
and topping crumbled with cocoa

€9



Supplement of €2 on the desserts preceded by an asterisk ()*

DISCOVER OUR MENU
AND OUR OFFERS

STARTER – MAIN COURSE – DESSERT
€32

Supplement of €3 on the starters preceded by an asterisk ()*
Supplement of €6 on the main courses preceded by an asterisk ()*
Supplement of €2 on the desserts preceded by an asterisk ()*

MENU FOR OUR YOUNG CUSTOMERS (until 12 years old)

Salmon fillet, chicken breast or minced steak

French fries, vegetables or pasta

Ice cream, creme brulee or fruit salad

€13

