

Our Fondues and Specialties

Made from whole Cheese grated in our kitchen

Traditional Savoy– style 3 Cheeses Fondue (for 2 Persons) 30 Eur / ps

Chunk of bread dipped in a fondue dish containing a thick sauce of three different melted cheeses, with white wine

Our fondue is served with mountains pasture lettuce

"Fifty-fifty" Fondue (for 2 Persons) 34 Eur / ps

Chunk of bread dipped in melted fully matured Gruyère cheese and Vacherin (soft cow's creamy cheese) with white wine, served with potatoes in their skin and a green salad

Savoy–style Fondue with black Truffle Fondue (for 2 Persons) 39 Eur/ ps

Chunk of bread dipped in melted Beaufort cheese and Vacherin (soft cow's creamy cheese) with white wine and grated fresh black Truffle served with potatoes in their skin and a green salad

"Burgundy Fondue" – "Meat Fondue" (for 2 Persons) 30 Eur / ps

250 gr of diced Rump Steak dipped in hot cooking oil as you please and season with three home made sauce, served with sautéed potatoes and a green Salad.

« Raclette au Lait Crû » (for 2 Persons) 30 Eur / ps

Fresh unpasteurized milk cheese melting in front of you and served with potatoes in their skin, assortment of cold cured meats, onions and gherkins in vinegar and a green salad.

Smoked « Raclette » (for 2 Persons) 29 Eur / ps

Same as the above but with smoked cheese

Black Truffle Raclette (for 2 Persons) 36 Eur / ps

Same as the Raclette but the cheese has little chunk of truffle

"Tartiflette" 27 Eur / ps

Savoy country recipe of potatoes au gratin with cream, sautéed onions and lardons topped with gently melted Reblochon cheese. Served with mountain pasture lettuce

" Mont d'Or Chaud " 30 Eur / ps

Warm cheese in its wood box with Roseval potatoes in their skin, Swiss 'Grisons' dry meat platter and a green salad

Extra assortment of dry and cured Pork and Beef Meats Platter

(on its own or as a side dish)

12 Eur

Our Starters

Chicken Broth, fresh Tome cheese and Dry Beef Meat	19 Eur
Green Soup with mountain Herbs	17 Eur
Potatoes with Truffle Fondant cake, Young Tome Cheese, Castel Franco Salad	19 Eur
Green Bean Salad, roasted Lobster, Hazelnuts	24 Eur
Carnaroli Risotto with caramelized, crispy Red Squash	21 Eur
Whole Half-cooked Landes Foie Gras and Fig Chutney	26 Eur
Coddled Eggs with Morel mushrooms	22 Eur
Selection of Ham and dry Meats : Speck, Bresaola, Cecina de león, Beef and "Tête de Moine" cheese shavings	20 Eur

The Grill

Free range Chicken	30 Eur
Traditional chitterlings Sausage AAAAA	26 Eur
Half Young Partridge	27 Eur
Leg of Lamb from Pyrénées Region (for 2 Persons)	56 Eur
<u>Every Thursday our Special on the Spit</u>	36 Eur

Garnish : Pan sautéed Potatoes, Polenta Fritters
«Crozetts» small traditional Savoy pasta "au gratin",
Pan sautéed mixed Vegetables, Preserved Red Onion Gratiné
Home made Mashed Potatoes

Our Meats

Iberian Pork Spare ribs caramelized with Chestnut Honey	28 Eur
Angus Beef Piccànhia, Polenta fritters	32 Eur
Roasted Farmhouse Veal Chop, Thyme, French style Green Pea	30 Eur
Thick Argentina Beef Rib for 2, (20 minutes wait)	70 Eur
Traditional «Pot au Feu», Boiled Beef, Vegetables, Marrow Bone served in its Broth in a Casserole	28 Eur
Farm Veal Kidney with old-style Mustard, Pan-sautéed Potatoes	26 Eur
7 hours Confit Shoulder of Lamb, and yesteryears Vegetables	28 Eur
Secreto Iberico Bellota Piece of Pork, red preserved Onions gratin Topped with oven-grilled Beaufort cheese	27 Eur
Farm Veal Piccata "al Limone", "Crozetts" small traditional Savoy pasta "au gratin"	29 Eur

Our Fishes

Sautéed Frog legs with Garlic and Parsley, Mashed Potatoes	32 Eur
Thick piece of Salmon Trout with Sorel	30 Eur
Meunière Sole (sautéed in browned butter lemon sauce with parsley)	32 Eur
Grilled Half-Loster with Seaweed Butter	36 Eur

Our Desserts

Cherry and Pistachio Clafoutis, Vanilla and Morello Cherry Sorbet	11 Eur
Crispy pastry with banana, Chocolate, Mousse and Ice Cream	11 Eur
Warm Grand Marnier Soufflé, Blood Orange Sorbet	12 Eur
Mont-Blanc from La Luge (Chesnut, Meringue and Cream)	11 Eur
Traditional soft Chocolate Cake, Vanilla Custard	11 Eur
Vanilla and Blueberry iced Meringue Cake, Yogurth and Lime Sorbet	11 Eur
Home made Tart or Dessert from the Day	10 Eur
Large Farm fresh cream cheese	10 Eur
Ice creams or sorbets, to your liking	10 Eur
Ice creams :	Vanilla, Coffee, Black Chocolate, Pistachio
Sorbets :	Raspberry, Blueberry, Strawberry, Lemon, Passion Fruit, Mango