

Lunch
&
Dinner



Our Summer Menu

(Chef - Patrice Durand)

Starters

César Blizzard	22€
Iced Green pea soup, Feta, Summer Truffle's	19€
Beef heart type Tomatoes Gaspacho, Foccacia	18€
Burratina from Puglia, marinated tomato coulis	21€
Warm snacked Lobster with AJI Amarillo Pepper, Mango, Coriander and BAO Bread	26€
Fine ratatouille , Perfect Egg, Speck, Truffle's	19€
Vittello tonnato Tartare Style	23€
Marinated Octopus Carpaccio, Jalapeno	21€
Sea bass and Prawn ceviche, AJI Amarillo leche	23€
Blizzard Croque , braised Ham, Summer Beaufort	19€
Crab meat , marinated Daikon, Curry oil	26€
Roasted Avocado , steamed Eggplant, Sesame shiso vinaigrette	18€

Pasta and Rice

Cuttlefish Ink and Pecorino Risotto, Cuttlefish Tagliatelle	24€
Spaghetti Primograno from Abruzzes, Gambas	23€
Chicken Gyoza , fresh Herbs	20€
Conchiglioni Al Ligurienne , Light Cream	23€

Meat & Fish (from Europe and USA)

Back of Cod, Vegetables and Coriander	31€
Octopus Nikkei à la plancha, Barigoule of summer Vegetables	32€
Caramelised chipirons, Vegetables wok	31€
Red Tuna tataki, crispy Rice cubes	32€
Sole meunière, Baby Spinach	36€
Smoked & spicy beef Tartar, French Fries, Salad	31€
Piccata of Veal « al limone », mashed Potatoes	32€
Lamb chops « furikake », Ratatouille	33€
Farm Poultry breast Peruvian Style Cooked low T°, sauteed small potatoes	30€
Pork Ribs, Pomme paille, salad	29€
Veal Yakitori, Fried Rice with Vegetables	32€

Only for dinner

Tartiflette, 29€

Savoy country recipe of potatoes au gratin with cream, sauteed onions and lardoons topped with gently melted Reblochon cheese.

Served with a salad

Fondue Savoyarde, « Fifty-Fifty »

32€/pers

(min. 2 persons) Our fondue is served with a Salad

Dessert Buffet 14€
(Only for Lunch)

Ice Creams, Sorbets 12€

Every Day, according to traditional methods, we prepare smooth Ice Creams and fruity Sorbets.

Ice Creams

Vanilla

Dark Chocolate

Coffee

Banana and green lemon

Sorbets

Strawberry

Exotic

Apricot

Raspberry

Lemon