



*Lunch & Dinner
Menu*

Our Summer Menu

(Chef - Patrice Durand)

Starters

César Blizzard	22€
Iced Zucchini soup, Summer Truffle's, Zucchini's Flowers Donuts	20€
Beef heart type Tomatoes Gaspacho, Foccacia	18€
Warm snacked Lobster, AJI Amarillo Peppers, Mango, Coriander and BAO Bread	26€
Fine ratatouille, Perfect Egg, Speck, Truffle's	19€
Vittelo tonnato Tartare Style	23€
Sea bream and Prawn ceviche, AJI Limo Lèche	22€
Crab meat, stripped Avocados, Crunchy buckwheat	26€
Naturally Cooked Tuna, Rainbow Tomatoes, Kalamata Olives	22€

Pasta and Rice

Seafood and Chorizo Paella	25€
Rigatoni Alla Norma	23€
Chicken Gyoza, fresh Herbs	22€
Conchiglioni Al Ligurienne, Light Cream	24€
Spaghetti from Abruzzo, Chanterelles mushrooms	26€

Meat & Fish (from Europe and USA)

Snacked Grouper, Pak Choi Cabbage, Virgin tomato sauce and smoked anchovies	30€
Octopus Nikkei à la plancha, Barigoule of summer Vegetables	32€
Bluefin tuna tataki, Grilled lettuce, Tomato Salsa, Daikon, crispy Rice	34€
Sole meunière, Baby Spinach	36€
Scalops skewer, Ratatouille	34€
Smoked & spicy beef Tartar, French Fries, Salad	31€
Veal Piccata « al limone », mashed Potatoes	33€
Lamb chops, Verbena, Mint, green peas	31€
Farm Poultry breast Greek Style Slow cooked, Chanterelle Risotto	31€
Pork Ribs smoked and caramelized, Crispy baby potatoes	30€

Only for dinner

Tartiflette,	30€
<i>Savoy country recipe of potatoes au gratin with cream, sauteed onions and lardoons topped with gently melted Reblochon cheese. Served with a salad</i>	

Fondue Savoyarde, « Fifty-Fifty »	35€/pers
<i>(min. 2 persons) Our fondue is served with a Salad</i>	

Desserts

Dessert Buffet 17€
(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
Pistachio

Sorbets:

Strawberry
Exotic
Apricot

Raspberry
Lemon