

# Our Fondues and Specialties

Made from whole Cheese grated in our kitchen

- Traditional Savoy– 3 style Cheeses Fondue (Min 2 Persons) 35 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 (Min 2 Persons) 40 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 (Min 2 Persons) 45 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” (Min 2 Persons) 36 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 » from Joseph PACCARD (Min 2 Persons) 34 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 » from Joseph PACCARD (Min 2 Persons) 35 Eur / ps  
*Same as the above but with smoked cheese*
- « Raclette with black truffle » (Min 2 Persons) 44 Eur / ps  
*Same as the above but with smoked cheese*
- « Tartiflette » 31 Eur / ps  
*Savoy country recipe of potatoes au gratin with cream, sautéed onions and lardoons topped with gently melted Reblochon cheese. Served with mountain pasture lettuce*
- « Vacherin crémeux » de la Maison CHABERT Chaud 33 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) 14 Eur

## Our Starters

Warm Beaufort Cheese soufflé, "does not wait"	22 Eur
Green Soup with mountain Herbs	19 Eur
Potatoes Gratin with Truffle, Young Tome Cheese, Onions from Roscoff, Castel Franco Salad	23 Eur
Green Bean Salad, roasted Lobster, Hazelnuts	29 Eur
Abruzzo Spaghettini with Spinach and Shavings of Tête de moine cheese	23 Eur
Coddled Eggs with Black Truffle	24 Eur
Selection of Ham and dry Meats : Speck, Bresaola, Cecina de león, dry Beef and "Tête de Moine" cheese shavings	21 Eur

## Our Fishes

Sautéed Frog legs with Garlic and Parsley, Mashed Potatoes	33 Eur
Oven-roasted cod with lemon oil <i>(For 2 guest)</i>	70 Eur
Sautéed Scallops, Spaguettni piquillos	38 Eur
Beautiful Prawns just seared, Yuzu Butter, Fresh herbs	39 Eur

# Our Meats

Nice Puffed Quenelle au gratin with Beaufort Cheese	27 Eur
Free range Chicken on the Pit	35 Eur
Chitterlings Sausage AAAAA, seed Mustard sauce	29 Eur
Caramelized Pork RIBBS with Chestnut Honey	31 Eur
Thick Sirloin steak of beef Angus, with black peper sauce	38 Eur
Traditional «Pot au Feu», Boiled Beef , Vegetables, Marrow Bone served in its Broth in a Casserole	31 Eur
7 hours Confit Shank of milk-fed Lamb, and yesteryears Vegetables	32 Eur
Farm Veal Piccata "al Limone", "Crozets" small traditional Savoy pasta "au gratin"	34 Eur
<u>Every Thursday our Special on the Spit</u>	40 Eur

## Garnish:

Sautéed Potatoes,  
Polenta Fritters  
«Crozets » small traditional Savoy pasta "au gratin",  
Preserved Red Onion Gratined  
Sautéed mixed Vegetables  
Home made Mashed Potatoes

# Our Desserts

Like a Norwegian omelette, Vanilla and Blueberry	11 Eur
Sour Cherries Cheesecake, Black Cherry Amaraná sorbet	11 Eur
Warm Grand Marnier Soufflé, Blood Orange sorbet	12 Eur
Mont-Blanc from La Luge (Chestnut, Meringue and Cream)	11 Eur
Traditional soft Chocolate Cake, Vanilla from Tahiti Ice cream	12 Eur
Belgian Waffle, Wild strawberry sorbet	11 Eur
Pears tatin Pie, Pecan nuts and Vanilla	12 Eur
Homemade Tart or Dessert from the Day	10 Eur
Large Farm fresh cream cheese	11 Eur
Ice creams and sorbets	11 Eur

Ice creams:

Vanilla,  
Black Chocolate,

Coffee,  
Pistachio

Sorbets:

Raspberry,  
Lemon,

Blueberry,  
Passion Fruit,

Strawberry,  
Mango