

Our Fondues and Specialties

Made from whole Cheese grated in our kitchen

- Traditional Savoy– 3 style Cheeses Fondue (Min 2 guests) 39 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 a green salad
- “Fifty-fifty” Fondue (Min 2 guests) 44 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 guests) 50 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 guests) 44 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 Cru from Joseph PACCARD (Min 2 guests) 37 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 guests) 38 Eur / ps
- Raclette with black truffle (Min 2 guests) 48 Eur / ps
- Tartiflette 35 Eur / ps
Savoy country recipe of potatoes au gratin with cream, sautéed onions and lardons topped with gently melted Reblochon cheese. Served with and a green salad
- Vacherin crémeux de la Maison CHABERT Chaud 36 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 smoked Meats Platter,
from here and abroad 19 Eur

Our Starters

Warm Beaufort Cheese soufflé, "does not wait"	25 Eur
Green Soup with mountain Herbs	22 Eur
Green Bean Salad, roasted Lobster, Hazelnuts	34 Eur
Risotto Arborio, Truffle, Parmigiano Reggiano	26 Eur
Coddled Eggs with Black Truffle	26 Eur
Selection of dry and smoked Meats, from here and abroad <i>Speck, Dry Beef, Mortadella with Truffle, Beef Lomo, 13-month-old Ham</i>	24 Eur

Our Fishes

Sautéed Frog legs with Garlic and Parsley	39 Eur
Sole Meunière, Yuzu Lemon	53 Eur
Seared Scallops	42 Eur
Whole Sea Bass, "Beurre Blanc"	53 Eur

Our Meats

Nice Puffed Quenelle au gratin with Beaufort Cheese	29 Eur
Free range Chicken on a spit	39 Eur
Chitterlings Sausage AAAAA, seed Mustard sauce	32 Eur
Caramelized Pork RIBBS with Chestnut Honey	33 Eur
Thick Sirloin steak of beef Angus, with Sarawak pepper sauce	43 Eur
Traditional "Pot au Feu", Boiled Beef, Vegetables, Marrow Bone served in its Broth in a Casserole	35 Eur
7 hours Confit Shank of milk-fed Lamb, and yesteryears Vegetables	36 Eur
Farm Veal Piccata "al Limone"	37 Eur
Black Pudding with caramelized apple from Savoy	32 Eur
<u>Every Thursday our Special on the Spit</u>	41 Eur

Garnish:

Spinach
Sautéed Potatoes
Gratinated Polenta Fontina
Home made Mashed Potatoes
«Crozets» small traditional Savoy pasta au gratin
Preserved Red Onion Gratinated
Sautéed mixed Vegetables
Ratatouille

Our Desserts

Reds Fruits Cheesecake, Reds Fruits sorbet 12 Eur

Warm Grand Marnier Soufflé, Mandarin sorbet 13 Eur

Mont-Blanc from La Luge (*Chestnut, Meringue and Blackcurrant*) 13 Eur

Traditional soft Chocolate Cake, Raspberry Ice cream 12 Eur

Milk Chocolate Finger, Fudge, Hazelnut 12 Eur

Poached Pears "Belle-Hélène" style, Vanilla Ice cream 12 Eur

Homemade Tart or Dessert of the Day 10 Eur

Large Farm fresh cream cheese 11 Eur

Homemade Ice creams and sorbets 4 Eur/ flavor

Ice creams:	Vanilla	Coffee	Chestnut
	Black Chocolate	Pistachio	Salted Caramel

Sorbets:	Raspberry	Blueberry	Strawberry
	Lemon	Passion Fruit	Mango