

Our Fondues and Specialties

Made from whole Cheese grated in our kitchen

- Traditional Savoy– 3 style Cheeses Fondue (Min 2 Persons) 37 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) 42 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) 46 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) 40 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) 36 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) 37 Eur / ps
Same as the above but with smoked cheese
- « Raclette with black truffle » (Min 2 Persons) 46 Eur / ps
Same as the above but with truffle
- «Tartiflette » 33 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 35 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) 15 Eur

Our Starters

Warm Beaufort Cheese soufflé, "does not wait"	23 Eur
Green Soup with mountain Herbs	20 Eur
Potatoes Gratin with Truffle, Young Tome Cheese, Onions from Roscoff, Castel Franco Salad	25 Eur
Green Bean Salad, roasted Lobster, Hazelnuts	31 Eur
Abruzzo Spaghettini with Spinach and Shavings of Tête de moine cheese	25 Eur
Coddled Eggs with Black Truffle	25 Eur
Selection of Ham and dry Meats : Speck, Bresaola, Cecina de león, dry Beef and "Tête de Moine" cheese shavings	23 Eur

Our Fishes

Sautéed Frog legs with Garlic and Parsley, Mashed Potatoes	34 Eur
Oven-roasted cod with lemon oil (<i>For 2 guest</i>)	72 Eur
Sautéed Scallops, Spaguettni piquillos	39 Eur
Beautiful Prawns just seared, Yuzu Butter, Fresh herbs	41 Eur

Our Meats

Nice Puffed Quenelle au gratin with Beaufort Cheese	27 Eur
Free range Chicken on the Pit	36 Eur
Chitterlings Sausage AAAAA, seed Mustard sauce	30 Eur
Caramelized Pork RIBBS with Chestnut Honey	33 Eur
Thick Sirloin steak of beef Angus, with black peper sauce	39 Eur
Traditional «Pot au Feu», Boiled Beef , Vegetables, Marrow Bone served in its Broth in a Casserole	32 Eur
7 hours Confit Shank of milk-fed Lamb, and yesteryears Vegetables	33 Eur
Farm Veal Piccata "al Limone", "Crozetts" small traditional Savoy pasta "au gratin"	34 Eur
<u>Every Thursday our Special on the Spit</u>	40 Eur

Garnish :

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

Our Desserts

Red Fruits Snow Ball iced Meringue Cake, Yogurt and lime Sorbet	12 Eur		
Sour Cherries Cheesecake, Black Cherry Amaréna 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