

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

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| Warm Beaufort Cheese soufflé, "does not wait" | 25 Eur |
| Savoyard Matafan, Herbs and Curly-Endive Salad | 18 Eur |
| Green Soup with mountain Herbs, Savoyard Crouton | 22 Eur |
| Coddled Eggs with Black Truffle | 26 Eur |
| Vol-au-vent Crayfish and Scallops, Mushrooms and Parsnips | 34 Eur |
| Green Bean Salad, roasted Lobster, Hazelnuts | 34 Eur |
| Risotto Arborio, Truffle, Parmigiano Reggiano | 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

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| Sautéed Frog legs with Garlic and Parsley | 35 Eur |
| Trout with Almond | 36 Eur |
| Obsiblué Prawns Skewer, marinated vegetables, Fresh herbs | 42 Eur |
| Sole Meunière | 53 Eur |

Our Meats

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| Nice Puffed Quenelle au gratin with Beaufort Cheese | 29 Eur |
| Free range Half-Chicken on a spit | 39 Eur |
| Farm Veal Piccata "al Limone" | 37 Eur |
| Chitterlings Sausage AAAAA, seed Mustard sauce | 32 Eur |
| Caramelized Pork RIBBS with Chestnut Honey | 33 Eur |
| Thick Sirloin steak of beef from Galice, Black Pepper sauce | 43 Eur |
| Traditional "Pot au Feu", Boiled Beef, Vegetables, Marrow Bone served in its Broth in a Casserole | 35 Eur |
| Slow cooked Lamb Shoulder, « à la Cuillère » | 36 Eur |
| Iberico Bellota Ribs à la plancha | 34 Eur |
| <u>Every Thursday our Special on the Spit</u> | 41 Eur |

Garnish:

Sautéed mixed Vegetables
Gratinated Polenta Fontina
Traditional Cardoons gratin, Marrow Bone
«Crozets» small traditional Savoy pasta au gratin
Sautéed Potatoes, candied Shallots
Home made Mashed Potatoes
Spinach

Our Desserts

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| Chocolat Mousse Finger, Walnuts Praline, Vanilla Ice Cream | 12 Eur |
| Pears, Spelt and Cardamome Caramel | 12 Eur |
| Warm Grand Marnier Soufflé, Mandarin sorbet | 12 Eur |
| Traditional soft Chocolate Cake, Raspberry Ice cream | 12 Eur |
| Mont-Blanc from La Luge (<i>Chestnut, Meringue and Mandarin</i>) | 12 Eur |
| Lemon Meringue Pie | 12 Eur |
| Fresh Fruits Salad, Lime Sorbet | 12 Eur |
| Homemade Tart or Dessert of the Day | 10 Eur |
| Large Farm fresh cream cheese | 10 Eur |
| Homemade Ice creams and sorbets | 4 Eur/Flavor |

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| Ice creams: | Vanilla Black Chocolate | Coffee Pistachio | Chestnut Salted Caramel |
| Sorbets: | Raspberry Lemon Coco | Blueberry Passion Fruit | Strawberry Mango |

Pears