

# Luge

## Our Fondues and Specialties

Made from whole Cheese grated in our kitchen

- Traditional Savoy– 3 style Cheeses Fondue (Min 2 guests) 42 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) 47 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) 53 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) 48 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) 40Eur / 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) 41 Eur / ps
- Raclette with black truffle (Min 2 guests) 51 Eur / ps
- Tartiflette 38 Eur / ps  
*Savoy country recipe of potatoes au gratin with cream, sautéed onions and lardoons topped with gently melted Reblochon cheese. Served with and a green salad*
- Vacherin crémeux de la Maison CHABERT Chaud 39 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"	27 Eur
Green Soup with mountain Herbs, Savoyard Crouton	22 Eur
Coddled Eggs with Black Truffle	28 Eur
Green Bean Salad, roasted Lobster, Hazelnuts	36 Eur
Risotto Arborio, Truffle, Parmigiano Reggiano	28 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

Vol-au-vent Crayfish and Scallops, Mushrooms and Parsnips	36 Eur
Sautéed Frog legs with Garlic and Parsley	38 Eur
Trout with Almond	39 Eur
Obsiblu Prawns Skewer, marinated vegetables, Fresh herbs	44 Eur
Sole Meunière	56 Eur

## Our Meats

Nice Puffed Quenelle au gratin with Beaufort Cheese	31 Eur
Free range Half-Chicken on a spit	41 Eur
Farm Veal Piccata "al Limone"	40 Eur
Chitterlings Sausage AAAAA, seed Mustard sauce	34 Eur
Caramelized Pork RIBBS with Chestnut Honey	35 Eur
Thick Sirloin steak of beef from Galice, Black Pepper sauce	45 Eur
Traditional "Pot au Feu", Boiled Beef, Vegetables, Marrow Bone served in its Broth in a Casserole	36 Eur
Slow cooked Lamb Shoulder, « à la Cuillère »	38 Eur
Iberico Bellota Ribs à la plancha	36 Eur
<u>Every Thursday our Special on the Spit</u>	42 Eur

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### Garnish:

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

## Our Desserts

Chocolat Mousse Finger, Walnuts Praline, Vanilla Ice Cream	13 Eur		
Pears, Spelt and Cardamome Caramel	13 Eur		
Warm Grand Marnier Soufflé, Mandarin sorbet	13 Eur		
Traditional soft Chocolate Cake, Raspberry Ice cream	13 Eur		
Mont-Blanc from La Luge ( <i>Chestnut, Meringue and Mandarin</i> )	13 Eur		
Lemon Meringue Pie	13 Eur		
Fresh Fruits Salad, Lime Sorbet	12 Eur		
Homemade Tart or Dessert of the Day	11 Eur		
Large Farm fresh cream cheese	10 Eur		
Homemade Ice creams and sorbets	4 Eur / flavor		
Ice creams:	Vanilla Black Chocolate	Coffee Pistachio	Chestnut Salted Caramel
Sorbets:	Raspberry Lemon Coco	Blueberry Passion Fruit Pears	Strawberry Mango