

# Notre Carte de l'Été

(Chef de Cuisine - Patrice Durand)

## Starters

César Blizzard	20€
Iced Green Pea Soup, Feta, Summer Truffle	18€
Beefsteak type Tomato Gaspacho, Focaccia	16€
Buffala Mozzarella , O'Vert vegetables, Basil Vinaigrette	17€
Warm snacked Lobster, served on a Pain Bagnat	26€
Summer Veggies Aioli in Tempura	19€
Fine Ratatouille, Perfect Egg, Speck, Summer Truffle	18€
Vittelo tonnato	23€
Marinated Octopus Carpaccio with Jalapenos Vinaigrette	21€
Ceviche of sea Bream with Coconut milk, Thai Coriander	22€
Warm Angus Beef Tataki, Vegetable Chop Suey	22€
Blizzard Croque, braised Ham, Summer Beaufort Cheese	19€

## Pasta

Pappardelle, Gambas, Clams	24€
Linguine, Courgette flowers, Ricotta & Roasted Figs	20€
Chicken Gyosa, fresh Herbs	19€

## Fish et Meat (Europe et USA)

Yellowtail a la plancha, small Artichoke confit	29€
Cod Fish & Chips, Wasabi mayonnaise	33€
Caramelised chipirons, Small vegetable fillings	28€
Nice slice of Tuna, crispy Rice cubes	30€
Sole meunière, baby Spinach	35€
Smoked & Spicy Beef Tartar, French Fries, Salad	30€
Veal Milanaise, Basil & Crushed Tomato Conchiglie	31€
Lamb chops, Artichoke and roasted Peach	29€
UMAMI Bresse Poultry, oven-roasted summer Vegetables	29€
Nice Angus Rib Steak, Béarnaise, Pomme paille, Salad	30€
Veal Yakitori, Fried Rice with Vegetables	29€
Dessert Buffet (Only for lunch)	14€

Only for dinner

Tartiflette, Savoy country recipe of potatoes au gratin with cream, sautéed onions and lardoons topped with gently melted Reblochon cheese	27€
Fondue Savoyarde, «Fifty-Fifty» (min. 2 pers)	31€ par pers