

# Restaurant La Luge

## Menu



### Our Fondues and Specialties

Made from whole Cheese grated in our kitchen

- Traditional Savoy– style 3 Cheeses Fondue (Min 2 Persons)** 32 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)** 36 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)** 41 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)** 33 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” (Min 2 Persons)** 32 Eur / ps
- Smoked “Raclette” (Min 2 Persons)** 30 Eur / ps  
*Same as the above but with smoked cheese*
- Black Truffle “Raclette” (Min 2 Persons)** 38 Eur / ps  
*Same as the “Raclette” but the cheese has little chunk of truffle*
- “Tartiflette”** 28 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*
- “Mont d’Or Chaud” Gold Medal** 31 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)** 12 Eur



## Our Starters

Warm Beaufort Cheese soufflé, “does not wait”	19 Eur
Green Soup with mountain Herbs	17 Eur
Potatoes with Truffle Fondant cake, Young Tome Cheese, Onions From Roscoff, Castel Franco Salad	20 Eur
Green Bean Salad, roasted Lobster, Hazelnuts	24 Eur
Preserved Leek white, Sheep Brousse cheese, Redcurrant	18 Eur
Warm Shank Crust Pâté, Castel Franco Salad	18 Eur
Coddled Eggs with black Truffle	22 Eur
Selection of Ham and dry Meats: Speck, Bresaola, Cecina de León, dry Beef and “Tête de Moine” cheese shavings	20 Eur

## Our Meats

Free range Chicken on the Pit	30 Eur
Pan sautéed traditional Chitterlings Sausage	26 Eur
Iberian Pork Spare ribs caramelized with Chestnut Honey	28 Eur
Thick Sirloin steak of Beef Angus from Castille, for 2 (20 mn waiting time)	65 Eur
Traditional “Pot au Feu”, boiled Beef , Vegetables Marrow Bone served in its Broth in a Casserole	28 Eur
Farm Veal Kidney with old-style Mustard, Pan-sautéed Potatoes	27 Eur
7 hours Confit Knuckled-joint of Lamb And yesteryears Vegetables	28 Eur
Butcher's white Sausage and blood Sausage, Pan-fried Pumpkin and Prune	26 Eur
Farm Veal Piccata “al Limone”, “Crozetts” small traditional Savoy pasta “au gratin”	30 Eur
<u>Every Thursday our Special on the Spit</u>	36 Eur



## Our Fishes

Sautéed Frog legs with Garlic and Parsley, Mashed Potatoes	32 Eur
Roasted Cod steak	30 Eur
Meunière Sole (sautéed in browned butter lemon sauce with parsley)	32 Eur
Grilled Half-Lobster with Seaweed Butter	36 Eur
Pike Quenelles, Nantua sauce (crayfish sauce with butter and cream)	27 Eur

Choice of Garnish:	Pan sautéed Potatoes
	Polenta Fritters
	“Crozets” small traditional Savoy pasta “au gratin”,
	Pan sautéed mixed Vegetables
	Preserved Red Onion Gratinée
	Home made Mashed Potatoes

## Our Desserts

Brioche French Toast, caramelized Pear	11 Eur
Blueberry Cheesecake and its Sorbet	11 Eur
Warm Grand Marnier Soufflé, Blood Orange Sorbet Sorbet Orange sanguine	12 Eur
Warm Chocolate Soufflé, Vanilla from Tahiti Ice cream	11 Eur
Mont-Blanc from La Luge (Chestnut, Meringue and Cream)	11 Eur
Snow Ball iced Meringue Cake, Red fruits and Yogurt Ice creams	11 Eur
Homemade Tart or Dessert from the Day	11 Eur
Large Farm fresh cream cheese	10 Eur
Ice creams or sorbets, to your liking	10 Eur
Ice Creams or Sorbets, to your liking	10 Eur
<i>Ice creams: Vanilla, Coffee, Black Chocolate, Pistachio</i>	
<i>Sorbets: Raspberry, Blueberry, Strawberry, Lemon, Passion Fruit, Mango</i>	

