

La Luge



Tuesday, December 31st 2024

TRADITIONAL MENU




The Lobster from the pot

roasted with black lemon butter, breaded claw,
shell juice and variation of carrots

The Bresse Young Fat Chicken AOC

with crayfish,
pan-fried baby veggies and chestnuts,
creamy polenta



The Beaufort cheese AOP

millefeuille layering of summer crop,
caraway bricelet, blueberry chutney and stewed apple

New Year's Eve Dessert



160 €



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SAVOYARD MENU



The Lobster from the pot

roasted with black lemon butter, breaded claw,
shell juice and variation of carrots

The Specialties

Fondue “Fifty-Fifty”

made from whole round cheese, grated in our kitchen,
near and far dry and smoked meat



Raclette

nature, smoked,
or truffled from Pierre Gay “Meilleur Ouvrier de France” in Annecy



“Vacherin crémeux de la maison Chabert”

served warm in its wood box

New Year’s Eve Dessert



145 €