

— — — — —

LE BLIZZARD



La Luge



Our Fondues & Specialties

Made from whole Cheese grated in our kitchen

Min 2 guests

Traditional Savoy- 3 style Cheeses Fondue 42€/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 47€/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 53€/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 48€/ps
250gr 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

Min 2 guests

Raclette au Lait Cru from Joseph PACCARD 40€/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 41€/ps

Raclette with black truffle from fromagerie GAY in Annecy 51€/ps

Tartiflette 38€/ps
Savoy country recipe of potatoes au gratin with cream, sautéed onions and lardons topped with gently melted Reblochon cheese. Served with a green salad

Vacherin crémeux Chaud de la Maison CHABERT 39€/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, 19€
from here and abroad

Our Starters

Warm Beaufort Cheese soufflé, "does not wait"	27€
Green Soup with mountain Herbs, Gruyère Croûton	22€
Coddled Eggs with Black Truffle	28€
Green Bean Salad, roasted Lobster, Hazelnuts	36€
Gratinated Snails, Watercress & Parsley	25€
Risotto Arborio, Truffle, Parmigiano Reggiano	28€
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€

Our Fishes

Sautéed Frog legs with Garlic and Parsley	27€
Trout with Hazelnuts	22€
Cameron, marinated vegetables, Fresh herbs	28€
Sole Meunière	36€

Our Meats

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

Garnish:

- Sautéed mixed Vegetables
- Gratinated Polenta Fontina
- Preserved Red Onion Gratinated
- «Crozets» small traditional Savoy pasta au gratin
- Sautéed Potatoes, candied Shallots
- Home made Mashed Potatoes
- Spinach

Our Desserts

Chocolate Bark, Coffee Ice Cream	13€
Coconut & Mango Vacherin	13€
Warm Grand Marnier Soufflé, Mandarin sorbet	13€
Traditional soft Chocolate Cake, Raspberry Ice cream	13€
Iced Mont-Blanc from La Luge (<i>Chestnut, Meringue & Mandarin</i>)	13€
Hazelnuts Tartelette	13€
Fresh Fruits Salad, Lime Sorbet	12€
Homemade Tart or Dessert of the Day	11€
Large Farm fresh cream cheese	10€

Ice creams & Sorbets

Every day, according to traditional methods, we are making
smooth Ice Creams and fruity Sorbets

	the scoop
Vanilla, Pistachio, Dark Chocolate, Coffee, Chesnut, Salted butter Caramel	4€
Raspberry, Wild berry, Blueberry, Lemon, Mango, Passion fruit, Coconut, Pears	4€