

## STARTERS & SALADS

### BOARD OF SAVOY CURED HAM AND SPECK

To share or not !

18 €

### SALADE DE LA FERME

Mixed greens, cherry tomatoes, corn, chicken filet, croutons, parmesan cheese, boiled egg, herbs vinaigrette dressing

23 €

### SALADE DES ALPAGES

Mixed greens, cherry tomatoes, Tome de Savoie cheese, smoked sausage slices, fried potatoes chips

24 €

### SUMMER POKÉ BOWL

Black rice, avocado, mango, cherry tomatoes, coleslaw with yogurt and curry sauce, pumpkin seeds, lime-ginger-coriander dressing

Vegetarian

26 €

With marinated grilled chicken

28 €

With smoked salmon

28 €





## MAIN COURSES

### **BURGER « SPECIAL OF THE DAY »**

A different burger every day, check it on our board !

French fries and mixed greens

**27 €**

### **BURGER VEGGIE**

Yogurt dressing, tomato, caramelized onions, vegetal steak, pickles, goat cheese

French fries and mixed greens

**27 €**

### **BEEF SIRLOIN STEAK 250G À LA PLANCHA GORGONZOLA SAUCE**

French fries and mixed greens

**29 €**

### **GRILLED TENDER BELLY PORK ROSEMARY & CHERRY TOMATOES SAUCE**

Side of the day or French fries and mixed greens

**22 €**

### **GRILLED VEAL HANGER STEAK CANDIED SHALLOTS**

Side of the day or French fries and mixed greens

**28 €**

### **SALMON STEAK WITH SWEET CHORIZO CRUMBLES AND DILL LEMON YOGURT DRESSING**

Side of the day

**30 €**



Gluten free bun for the burgers, extra 2€

If you have any food allergies or dietary requirements, please let us know.

Price per person, service charge and taxes included

## DESSERTS

### BOARD OF LOCAL CHEESES

A selection of 2 different cheeses

9 €

### HOMEMADE CHOCOLATE MOUSSE

9 €

### CAFÉ GOURMAND

10 €

### SUMMER SUNDAE

Vanilla ice cream, crumbles of Breton shortbread, red berries, raspberry sauce, mascarpone cream

12 €

### MONT-BLANC SUNDAE

Vanilla ice-cream, meringue, chestnut cream, whipped cream, roasted almonds

12 €

### ICE CREAM CUP

Two scoops of your choice: vanilla, chocolate, coffee, salted butter caramel, lemon, raspberry, blueberry  
Whipped cream extra

8 €

3 €

### COLONEL

Lemon sherbet, vodka

18 €

### END YOUR MEAL WITH A FESTIVE NOTE ! SHOT OF YOUR CHOICE (3 CL)

Limoncello, Genépi, Jet 27, Baileys, Armagnac ou Cognac

6 €





## REGIONAL BOARDS

### LA REBLOCHONNADE

Breaded Reblochon, cured ham, mixed greens, potatoes skewer **24 €**

### LA SAVOYARDE

Selection of cured meats, local cheeses, mixed greens, potatoes skewer **25 €**

## MOUNTAIN SPECIALTIES

### FONDUE SAVOYARDE

Traditionally prepared with 3 cheeses, mixed greens, min 2 persons price per person **28 €**

### FONDUE AUX CÈPES

Prepared with 3 cheeses and cep mushrooms, mixed greens, min 2 persons, price per person **32 €**  
half-board extra charge 12 € per person

### TARTIFLETTE

Reblochon that melts on a creamy potato gratin with onions and lardons, mixed greens **26 €**

### HOT BOX cooked in the oven

Served with a selection of cured meats, potatoes and mixed greens **29 €**  
half-board extra charge 10 € per person

### UNPASTERISED RACLETTE

Served with a selection of cured meats and potatoes, min 2 persons **34 €**  
half-board extra charge 12 € per person

### SMOKED RACLETTE

Served with a selection of cured meats and potatoes, min 2 persons **35 €**  
half-board extra charge 13 € per person

### SELECTION OF CURED MEATS

as an extra, per person **12 €**

If you have any food allergies or dietary requirements please let us know.  
**Please notify the front desk in advance of any raclette order**  
Price per person. Service charge and taxes included



## **MENU DU MARCHÉ 19.50 €**

Starter – Main course – Dessert

Menu of the day

Only available at lunch from Monday to Friday, excluding holidays



## **BURGER OF THE DAY 28 €**

A different burger everyday, check today's special on the board



## **SPECIAL EVENTS**

We can help you design the menu of your dreams for all your special events, be it birthday parties, family or friends gatherings, or whatever you fancy.

Just ask!

If you have any food allergies or dietary requirements please let us know.  
Price per person. Service charge and taxes included.



## **MENU DU SOIR 32 €**

Starter – Main course – Dessert

Specially designed daily by the chef with the best of seasonal products  
Only available at diner



## **MENU SAVOYARD 32 €**

Genuine Beaufort pie and mixed greens  
Diot and Pommonier de Savoie au jus  
Creamy Crozets  
Dessert

A 100% local culinary experience  
Only available at diner



## **MENU BURGER 32 €**

Burger of the day – Dessert  
Only available at diner

If you have any food allergies or dietary requirements please let us know.  
Price per person. Service charge and taxes included.