

STARTERS & SALADS

BOARD OF SAVOY CURED HAM AND SPECK

To share or not !

19 €

SALADE DE L'ALPAGE

Mixed greens, cherry tomatoes, breaded St Marcellin,
cured ham, salami, hard-boiled egg, balsamic vinaigrette

starter / main

16 € / 24 €

SCANDI BURGER

Squid ink burger bun, tzatziki sauce, gravlax salmon, apple,
red onion, mixed greens

28 €

SUMMER BOWL

Basil and saffron tagliatelles, cherry tomatoes, mango, avocado,
coral lentils , 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 SHALLOTS CREAM

French fries and mixed greens

29 €

GRILLED TENDER BELLY PORK MARINATED IN HONEY AND MEXICAN SPICES

Side of the day or French fries and mixed greens

24 €

SEA BREAM FILET A LA PLANCHA VIRGIN SALSA

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 3 different cheeses

12 €

RED BERRIES PAVLOVA

Meringue, strawberry sherbet, red berries sauce,
whipped cream

12 €

BANANA SPLIT

Banana, vanilla ice-cream, chocolate ice-cream, strawberry sherbet,
Chocolate sauce, whipped cream

13.50 €

MONT-BLANC SUNDAE

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

13 €

ICE CREAM CUP

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

9 €

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

6.50 €





les aïrelles
R E S T A U R A N T

MENU DU MARCHÉ 20.50 €

Starter – Main course – Dessert

Menu of the day

Only available at lunch from Monday to Friday, excluding holidays



BURGER OF THE DAY 29 €

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



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.



REGIONAL BOARDS

LA REBLOCHONNADE

Breaded Reblochon, cured ham, mixed greens, potatoes skewer **25 €**

LA SAVOYARDE

Selection of cured meats, local cheeses, mixed greens, potatoes skewer **26 €**

MOUNTAIN SPECIALTIES

FONDUE SAVOYARDE

Traditionally prepared with 3 cheeses, mixed greens, min 2 persons price per person **29 €**

FONDUE AUX CÈPES

Prepared with 3 cheeses and cep mushrooms, mixed greens, min 2 persons, price per person **33 €**
half-board extra charge 13 € per person

TARTIFLETTE

Reblochon that melts on a creamy potato gratin with onions and lardons, mixed greens **27 €**

HOT BOX cooked in the oven

Served with a selection of cured meats, potatoes and mixed greens **30 €**
half-board extra charge 11 € per person

UNPASTERISED RACLETTE

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

SMOKED RACLETTE

Served with a selection of cured meats and potatoes, min 2 persons **36 €**
half-board extra charge 14 € per person

SELECTION OF CURED MEATS

as an extra, per person **13 €**

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



les aïrelles
R E S T A U R A N T

MENU DU SOIR 33.⁵⁰ €

Starter – Main course – Dessert

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



MENU SAVOYARD 33.⁵⁰ €

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

A 100% local culinary experience
Only available at diner



MENU BURGER 33.⁵⁰ €

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.