



STARTERS & SALADS

BOARD OF SAVOY CURED MEATS

Speck, pancetta, ham, country bread, pickles
To share ... or not !

13 € / 22 €

SALADE CAPRESE

Mixed greens, heirloom tomatoes, mozzarella, pesto du chef

21 €

WARM GOAT CHEESE CRISP

In a brick pastry with honey and thyme
With a side of mixed greens

21 €

VEGGIE CROUTE SAVOYARDE

Country bread, white vine, cherry tomatoes, potatoes,
seasonal vegetables, melted Savoy cheese
With a side of mixed greens

24 €



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



MAIN COURSES

BURGER « SPECIAL OF THE DAY »

A different burger every day, check it on our board !
French fries and mixed greens

27 €

VEGGIE LASAGNA

Lasagna pasta, bechamel sauce, seasonal vegetables,
melted cheese
Mixed greens

24 €

GRILLED BEEF ENTRECOTE 250GR GONGONZOLA SAUCE

French fries and mixed greens

34 €

GRILLED TENDER BELLY PORK HOMEMADE BBQ SAUCE

Side of the day or French fries and mixed greens

24 €

RED MULLET FILETS WITH FISH EGGS SAUCE

Polenta fries

27 €



Gluten free bun for burgers, extra 2€
If you have any food allergies or dietary requirements, please let us know.
Price per person, service charge and taxes included



SWEETS

BOARD OF LOCAL CHEESES

A selection of 3 different cheeses

15 €

BRIOCHE PUDDING WITH VANILLA ICE CREAM

10 €

GENEPI CRÈME BRULÉE

10 €

FRESH SUMMER FRUIT SALAD

9,50 €

CHEF CHOCOLATE MOUSSE

9,50 €

MONT-BLANC SUNDAE

3 scoop of vanilla ice-cream, meringue, chestnut cream, whipped cream, roasted almonds

13 €

ICE CREAM CUP

Two scoops of your choice: vanilla, chocolate, coffee, salted butter caramel, coconut, pistachio, rum-raisins
lemon, raspberry, blueberry, strawberry, mango
With or without whipped cream

10 €

COLONEL

3 scoops of lemon sherbet, vodka

16 €

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

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

6,80 €



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

CROZIFLETTE

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

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 / half-board extra charge 13€/person **33 €**

TARTIFLETTE

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

HOT BOX CREMEUX DU REVARD

cooked in the oven
Served with cured meats, potatoes skewer and mixed greens
half-board extra charge 12€/person **32 €**

UNPASTERISED RACLETTE

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

SMOKED RACLETTE

Served with a selection of cured meats and potatoes
min 2 persons, price per person / half-board extra charge 13€/person **36 €**

SELECTION OF CURED MEATS

as an extra, per person **14 €**

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 21.50 €

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



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 33,50 €

Starter – Main course – Dessert

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

or

Burger of the day – Dessert

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



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



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