



STARTERS & SALADS

BOARD OF SAVOY CURED MEATS

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

13 € / 22 €

POIREAUFLLETTE

Leeks fondue, potatoes, diced bacon, cream, melted Reblochon
With a side of mixed greens

17 €

NEMS DE REBLOCHON

With a side of mixed greens

23 €

VEGGIE CROUTE SAVOYARDE

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

24 €

SALADE AU CHÈVRE CHAUD

Melted goat cheese on toast with honey, thyme and walnuts
On mixed green

22 €





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 €

MAGRET DE CANARD 300 GR BLUEBERRY SAUCE

Gratin Dauphinois and mixed greens

32 €

TENDER BELLY PORK ROLLED WITH GARLIC CREAM

Side of the day or French fries and mixed greens

24 €

MONKFISH TAIL DICES WITH SAFFRON « MOULES-FRITES » STYLE

French fries and mixed greens

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

14 €

TARTE TATIN À LA MODE

Served with vanilla ice-cream

10 €

PEAR CRUMBLE WITH SALTED BUTTER

CARAMEL SAUCE, served with caramel ice-cream

10 €

CRÈME BRULÉE

10 €

FRESH FRUIT SALAD

8 €

MONT-BLANC SUNDAE

Three scoops of anilla ice-cream, meringue, chestnut cream, whipped cream, roasted almonds

13 €

DAME BLANCHE SUNDAE

Three scoops of vanilla ice-cream, hot chocolate sauce, whipped cream, roasted almond

13 €

ICE CREAM CUP

Two scoops of your choice: vanilla, chocolate, coffee, salted butter caramel, coconut, pistachio, rum-raisins lemon, raspberry, blueberry, strawberry

10 €

With or without whipped cream

COLONEL

Three scoops of lemon sherbet, vodka

16 €

END YOUR MEAL WITH A FESTIVE NOTE !

SHOT OF YOUR CHOICE (3 CL)

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

6,50 €



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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 VACHERIN cooked in the oven

Served with a selection of cured meats, potatoes 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!

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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



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Price per person. Service charge and taxes included.