



## STARTERS & SALADS

### BOARD OF SAVOY CURED MEATS

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

13 € / 22 €

### POIREAUFLETTE

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 wine, 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  
With or without whipped cream

10 €

### 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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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 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!

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



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Price per person. Service charge and taxes included.