



STARTERS

€18

House-smoked salmon

Tangy cream, homemade blinis,
trout roe, Timut pepper lemon pearls

Perfect organic egg

Sautéed seasonal mushrooms,
Vin Jaune cream, pickled chanterelles

Artichoke velouté

Foie gras espuma, smoked duck breast chips oil

SAVOYARD SPECIALITIES

€25

Tartiflette

With Reblochon from the Vallée Blanche,
mixed salad with Grenoble walnuts

Melted little Chabert

Steamed potatoes, selection of cured meats, mixed salad

MAIN COURSES

€29

Savoy trout

Watercress coulis

Cod fillet

Flambéed bisque emulsion

Dombes chicken fillet

Poultry jus with black trumpet mushrooms

Veal osso buco

Slow-cooked, sage veal jus

Haute-Savoie venison loin

Grand Veneur sauce

Fresh pasta

Choice of sauce: Bolognese, carbonara or summer white truffle
Served with parmesan shavings

SIDE DISHES

One side of your choice included with your selection, additional side €7

Mashed potatoes with summer white truffle

Sautéed seasonal vegetables

Butternut squash in various textures

Homemade French fries

CHEESES

Fromage blanc

With wild blueberry coulis

€10

Cheese selection

From Savoie and beyond, according to the maître d'hôtel's inspiration

€15

DESSERTS

€12

Wild blueberry tartlet

Almond cream, wild blueberry sorbet

Floating island

Farmhouse milk custard, salted butter caramel, almond tuile

Lemon

Silky lemon crémeux, soft meringue, lemon sorbet

Pear Belle-Hélène-style choux pastry

Pear confit, chocolate crémeux, chocolate ice cream

CHILDREN

€23

Starters

Homemade smoked salmon

or Charcuterie plate

or Vegetable plate

Main courses

Butcher-style beef patty

or Breaded Bresse chicken

or Croque-Monsieur

With side dish of your choice

Homemade French fries, vegetables of the moment

Pasta of the day

Butter, carbonara, Neapolitan or bolognese

Desserts

Yoghurt

or Fruit

or Scoop of ice cream with whipped cream

or Chocolate crepe with whipped cream

Allergens

