



STARTERS

€18

French asparagus

Fresh salad with lemon oil, confit egg yolks, herb mayonnaise

Black Angus beef carpaccio

Bresse cream with horseradish, Parmesan shavings, caper berries, arugula

Madagascar shrimp

Tortellini, flambéed bisque with lemongrass

MAIN COURSES

€29

White trout

Virgin oil dressing with baby vegetables, toasted almonds

Dombes duckling

Poultry jus with morel mushrooms

Veal fillet

Veal jus finished with herb oil

SIDE DISHES

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

Truffle mashed potatoes

Sautéed seasonal vegetables

Peas in a variety of textures

Homemade French fries

CHEESES

Fromage blanc

With wild blueberry coulis

€10

Cheese selection

From Savoie and beyond

€15

DESSERTS

€12

Wild blueberry tartlet

Crunchy almond cream, wild blueberry sorbet

Garigette strawberries

Strawberry tartare with olive oil, Savoy yogurt emulsion, strawberry sorbet

Valrhona chocolate mille-feuille

Homemade puff pastry, dark chocolate crèmeux, hazelnut praline 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