

# HB | LE RESTAURANT

## Menu

ENTRÉE + PLAT OU PLAT + DESSERT  
*STARTER + MAIN COURSE OR MAIN COURSE + DESSERT*

36€

ENTRÉE + PLAT + FROMAGE OU DESSERT  
*STARTER + MAIN COURSE + CHEESE OR DESSERT*

43€

## Menu Enfant - 12 ans *Children's menu - 12 yo*

ENTRÉE + PLAT + DESSERT  
*STARTER + MAIN COURSE + DESSERT*

20€

Prix nets et TVA incluse • *Prices quoted are net and include VAT*

Nos plats sont susceptibles de contenir des produits allergènes. En cas de doute, merci de vous rapprocher du maître d'hôtel.  
*Our dishes may contain allergens. If in doubt please speak to our Maître d'hôtel.*

La commande du dessert vous sera demandée en début de repas afin d'éviter l'attente.  
*You will be asked to order the dessert at the beginning of the meal to avoid waiting.*

# Starters

## Today's suggestion

Depending on what is available on the day

€15

## Beauregard paté en croûte

Wild boar and pistachio, red onion confit, beetroot balsamic

€16

## Velouté

Creamy butternut soup with chestnut foam and smoked bacon 'chips' from Maison Baud

€16

## Home-smoked trout

Pickles in Xérès vinegar, horseradish cream

€17

## Perfectly poached organic egg

Creamy parsnips, roasted porcini mushrooms

€17

## Madagascar shrimps

In ravioli, seasonal vegetables, coriander and lemongrass bisque

€18

# Land and Sea

## Vegetable crisp

Assortment of seasonal vegetables, spicy coconut cream

€22

## Baked Val d'Arly cheese

Served with steamed potatoes, a selection of deli meats and baby green salad

€24

## Crusted Savoyarde trout

Pink peppercorn mousseline with Choron sauce and basmati rice

*For two, price per person*

€24

## Today's suggestion

Depending on what is available on the day

€25

## Fillet of pollack

Cauliflower in butter sauce

€25

## Slow-cooked suckling pig

Homemade gnocchi with morel mushroom cream, seasonal vegetables

€25

## Scallops à la plancha

Pumpkin surprise, clementine reduction with butter

€27

## Bresse chicken

Savoyard risotto pearls grilled with freshly grated black truffle, gravy

€27

## Matured sirloin selected by Metzger

Potato mousseline, with winter root vegetables and a rich gravy

*€8 supplement, half-board or menu*

€34

# Cheeses

## 'Velvet' fromage blanc

With wild blueberry coulis

€8

## Selection of cheeses

From Savoy and elsewhere, head waiter's choice

€10



# Desserts

## Savoyard apple (Charlotte)

Salted butter caramel sauce, Valencia almond biscuit

€10

## Exotic pavlova

Mango and passion fruit tartar, whipped cream from Bresse

€11

## Pineapple

Bergamot cream and roasted pineapple sorbet

€11

## Candied pear

In a crispy éclair, style Belle-Hélène

€11

## Gourmet cubism

Caramel with peanut flakes, milk foam

€11

## Today's dessert

According to the inspiration of our pastry chef

€11

## Macaron

Macerated pink grapefruit, lemon cream and litchi sorbet

€11

# Children Menu

## Starters

- Home-smoked salmon
- or Selection of deli meats
- or Ham and cheese from the Aravis in puff pastry

## Main Courses

- Charoliais butcher style minced steak
  - or Fish depending on the catch of the day
  - or Breaded Bresse chicken
  - or Croque-Monsieur with comté cheese
  - or Cordon bleu
- Accompanied by a garnish of your choice**
- Mashed potatoes,
  - hand-cut fries, green beans

## Pasta of the day

Butter, carbonara, neapolitan or bolognese

## Desserts

- A choice of Savoyard yoghurt
- or Fruit of your choice
- or A scoop of ice cream with whipped cream
- or A chocolate pancakes with whipped cream