

Starters

€16

Soft-boiled egg from the farm

Herb breadcrumbs, grilled mushrooms, Abondance cheese emulsion



Parsnip velouté with winter truffle

Soldiers with butter from the Clavel farm, toast with cured ham from Savoie



Home-smoked trout

Trout pearls, candied lemon, Kalamata olive oil



Foie gras

Confit of quince, homemade brioche with almonds

Land and Sea

Croque-Monsieur with Ham by Maxence Baud

Melted Meule de Savoie cheese, hand-cut fries, mixed leaf salad
with walnuts from Grenoble

€25



Cod

In an olive crust, coloured carrots caramelised in cumin, fried capers, lemon oil

€27



Arctic Char

Mousseline celery, passion fruit and apples from Savoie

€27



Excellence Miéral poultry

Aurore style yellow wine sauce, artichokes

€27



The « boîte chaude » from Val D'Arly

Cubes of farmhouse bread, cold meat platter, baby leaf salad

€27



Smoked Black Angus rump steak

Crozets with black trumpet mushrooms grilled with Adondance cheese,
mixed leaf salad

€34

Supplement of €7 on half-board

Cheese

« Velvet » Fromage blanc

With a wild blueberry coulis

€8



Selection of cheeses

From Savoie and elsewhere

€14

Desserts

€12

Profiterole

Pears from Savoie, whipped cream with a Grand Cru Valrhona chocolate sauce



Exotic Coconut sphère

Roasted pineapple, pineapple carpaccio with lime



Ile flottante with praline

Crème anglaise made with local alpine milk and vanilla bourbon



Seasonal, fresh fruit salad

Black Earl Grey tea, homemade Mango sorbet

Kid's Menu

€20

Starters

- Home-smoked salmon
- or Selection of deli meats
- or Vegetable salad



Main courses

- Butcher style minced steak
- or Breaded Bresse chicken
- or Croque-Monsieur with comté cheese

Accompanied by a garnish of your choice

Handcut fries, vegetables of the moment

Pasta of the day

Butter, carbonara, neapolitan or bolognese



Desserts

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