



STARTERS

€18

Sea bream ceviche with tagetes, gravlax-style

Sweet potato and yuzu condiment, herb oil, pink peppercorn grapefruit

Hand-cut beef tartare

Wild garlic, confit egg yolk, fresh tomme cheese, fried capers, arugula

Tomato & stracciatella, our way

Garlic-rubbed focaccia, basil-marinated cherry tomatoes,
stracciatella with Kalamata olive oil

Watermelon tataki

Fresh goat cheese from Glapigny, rhubarb condiment with raspberry vinegar

Chilled pea velouté

Poached organic egg, garlic croutons, pea shoots

MAIN COURSES

€29

White trout

Courgette virgin dressing, toasted almonds

Mahi-mahi

Grilled corn emulsion, puffed corn

Angus ribeye

Tomato and wild garlic vinaigrette

€10 supplement

Dombes chicken fillet

Herb crust, rosemary poultry jus

Scottish lamb

Rich lamb jus with wild thyme

Pork belly with génépi

Marinated with génépi, homemade barbecue sauce, confit tomato

Truffle croque-monsieur

With truffle ham, truffle cream, French fries, mixed salad

Fresh pasta

Choice of sauce: Bolognese, Neapolitan, pesto, carbonara or truffle
Served with parmesan shavings

SIDE DISHES

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

Gnocchi with truffle cream
Mashed potatoes with farmhouse butter
Savoyard polenta with spring meule cheese
Sautéed seasonal vegetables
Peas in various textures
Green asparagus in different preparations
Homemade French fries

SAVOYARD SPECIALITIES

€25

Tartiflette

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

Melted little Chabert

Steamed potatoes, selection of cured meats, mixed salad

Savoyard crozets

Creamy farmhouse Abondance cheese,
mountain pork lardons, mixed salad

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

Strawberry choux

White chocolate ganache, fresh strawberry tartare with mint, gariguettes sorbet

Wild blueberry tartlet

Almond cream, wild blueberry sorbet

Seasonal fruit salad

Green tea, vanilla and tonka bean syrup, vineyard peach sorbet

Diplomatico rum baba

Diplomat cream, apricot condiment, apricot sorbet

Iced chocolate mille-feuille

Chocolate crèmeux, chocolate sauce

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