

# Our Fondues and Specialties

Made from whole Cheese grated in our kitchen

Traditional Savoy– style 3 Cheeses Fondue (for 2 Persons) 29 Eur / ps

*Chunk of bread dipped in a fondue dish containing a thick sauce of three different melted cheeses, with white wine*

*Our fondue is served with mountains pasture lettuce*

"Fifty-fifty" Fondue (for 2 Persons) 32 Eur / ps

*Chunk of bread dipped in melted fully matured Gruyère cheese and Vacherin (soft cow's creamy cheese) with white wine, served with potatoes in their skin and a green salad*

Savoy–style with black Truffle Fondue (for 2 Persons) 36 Eur / ps

*Chunk of bread dipped in melted Beaufort cheese and Vacherin (soft cow's creamy cheese) with white wine and grated fresh black Truffle served with potatoes in their skin and a green salad*

"Burgundy Fondue" – "Meat Fondue" (for 2 Persons) 31 Eur / ps

*250 gr of diced Rump Steak dipped in hot cooking oil as you please and season with three home made sauce, served with sautéed potatoes and a green Salad.*

« Raclette au Lait Crû » (for 2 Persons) 30 Eur / ps

*Fresh unpasteurized milk cheese melting in front of you and served with potatoes in their skin, assortment of cold cured meats, onions and gherkins in vinegar and a green salad.*

Smoked « Raclette » (for 2 Persons) 28 Eur / ps

*Same as the above but with smoked cheese*

"Tartiflette" 28 Eur / ps

*Savoy country recipe of potatoes au gratin with cream, sautéed onions and lardons topped with gently melted Reblochon cheese. Served with mountain pasture lettuce*

" Mont d'Or Chaud " 29 Eur / ps

*Warm cheese in its wood box with Roseval potatoes in their skin, Swiss 'Grisons' dry meat platter and a green salad*

Extra assortment of dry and cured Pork and Beef Meats Platter 11 Eur  
(on its own or as a side dish)

"Grisons" dry Meat Platter 13 Eur

## Our Starters

Chicken Broth with diced Vegetables and small Pasta	19 Eur
Green Soup with mountain Herbs	16 Eur
Green Salad with fresh Cheese from the Aravis Mountain, Small "Ratte" potatoes and shredded smoked raw ham	18 Eur
Red Beetroot cooked in a Pastry Crust, mixed Salad leaves, Hazelnuts	18 Eur
Creamy Carnaroli Risotto with mature Swiss Gruyere Cheese	21 Eur
Selection of Ham and dry Meats, Beaufort cheese and "Tête de Moine" cheese shavings	20 Eur
Whole Half-cooked Landes Foie Gras and Fig Chutney	28 Eur
Artisanal Pappardelle Pasta, Pan-sautéed wild Mushroom	28 Eur
Coddled Eggs simply Truffled	22 Eur

## The Grill

Free range Chicken	30 Eur
Pork Spare ribs caramelized with Chestnut Honey	27 Eur
Traditional chitterlings Sausage AAAAA	26 Eur
<u>Every Thursday our Special on the Spit</u>	36 Eur

Garnish : Pan sautéed Potatoes, Polenta Fritters  
«Crozets» small traditional Savoy pasta "au gratin",  
Pan sautéed mixed Vegetables, Preserved Red Onion Gratiné  
Pan-sautéed Mushrooms (suppl. 6 Eur)

## Our Meats

Angus Beef Piccanhia, Polenta fritters	33 Eur
Beef Ribsteack (350 gr) with Sauce "Entrecôte" Sautéed Potatoes	35 Eur
Bavarian Beef Rib for 2, (20 minutes preparation) Sautéed Potatoes	69 Eur
Traditional «Pot au Feu», Boiled Beef , Vegetables, Marrow Bone served in its Broth in a Casserole	28 Eur
Grilled Veal T-Bone, Pan-sautéed wild Mushrooms	30 Eur
Knuckle-joint of gently long simmered Lamb with Thyme, and yesteryears Vegetables (served in casserole)	28 Eur
Bellota (Spanish) Pork chop with red preserved Onions gratin Topped with oven-grilled Beaufort cheese	27 Eur
Farm Veal Piccata "al Limone", "Crozetts" small traditional Savoy pasta "au gratin"	28 Eur

## Our Fishes

Sautéed Frog legs with Garlic and Parsley, Mashed Potatoes	32 Eur
Red Tuna Tataki , violet Artichoke And Bruxelles Sprout Fricassée	35 Eur
Roasted Scallops, Gravy, seared Baby Spinach	32 Eur
Meunière Sole (sautéed in browned butter lemon sauce with parsley)	33 Eur

## Our Desserts

Millefeuille of Apple Tatin, light Caramel sauce	11 Eur		
The Luge Wild Blueberry Éclair	11 Eur		
Warm Grand Marnier Soufflé, Blood Orange Sorbet	12 Eur		
Chesnut and candied Clementine Charlotte	11 Eur		
Traditional soft Chocolate Cake, Vanilla Custard	11 Eur		
Vanilla and Red Fruits iced Meringue Cake, as a Snowball	11 Eur		
Home made Tart or Dessert from the Day	10 Eur		
Large Farm fresh cream cheese	10 Eur		
Ice creams or sorbets, to your liking	10 Eur		
Ice creams :	Vanilla, Black Chocolate,	Coffee, Pistachio	
Sorbets :	Raspberry, Lemon,	Blueberry, Passion Fruit,	Strawberry, Mango