

LES ENTREES

	big	small
Plate of charcuterie	10,00€	/
Plate of cheese and charcuterie	15,00€	/
Homemade quiche and salad	10,00€	/
Salad, Buratta, dried tomatoes, breaded chicken and almonds	16,50€	/
Salad, bacon, fried oignons and beauforts shavings	14,50€	8,00€
Vegetarian plate : green salad, french fries, vegetables	11,50€	7,00€
Starter of the day	12,00€	7,50€
Homemade terrine	12,00€	/

LA CARTE

Ravioles artisanales gratinées, raw ham and salad	20,00€
Butcher piece with 3peppers or reblochon sauce	22,00€
Grilled trout, bear garlic butter	18,00€
Gratinée farmer chicken in savoisiennaise sauce (girolles and crayfish)	22,00€
Whole duck breast, honey and fig sauce	26,00€
Veal chop "les Vitelliers" 300-350g reblochon sauce	25,00€
Dish of the day	15,00€

& the suggestions

Dishes garnished choice: french fries, noodles, vegetable of the moment or gratin

LES BURGERS – with french fries

Hamburger	15,00€
Cheeseburger	16,50€
Poulet (breaded chicken, onions, tomatoes, homemade sauce)	15,00€
Savoyard (onions, tomatoes, reblochon, chopped steak, pancetta)	18,50€
Chèvre (breaded chicken, onions, tomatoes, goat cheese)	16,50€
Hamburger végétarien (onions, tomatoes, vegetarian steak)	16,50€
Double Cheeseburger (onions, tomatoes, 2 chopped steaks, cheese)	21,00€

PASTAS

Pasta, tomato sauce	13,00€
Pasta bolognaise	15,00€
pasta, reblochon sauce	16,00€
Pasta Carbonara	15,00€

Meats are from EU
List of allergens available on request

FOR THE DINNER



SAVOYARD SPECIALTIES

Tartiflette, potatoes and bacon baked with reblochon, served with charcuterie and salad or a vegetarian salad	22€
Crozets and cepes mushroom baked with blue cheese, served with charcuterie and salad or a vegetarian salad	22€
Tomette rôtie et pancetta grillée, savoyard cheese roasted with pancetta, served with charcuterie, potatoes and green salad	24€
Petit reblochon au miel	25€
Petit reblochon 250g roasted with pancetta, served with charcuterie, potatoes and green salad	

-Price for 1 person, minimum 2 persons

Fondue savoyarde, green salad	20€
Fondue Forestière with mushrooms, green salad	22€
Raclette traditionnelle, served with charcuterie and potatoes	22€
Reblochonnade, 3cheeses to melt on a grill served with charcuterie and potatoes	25€
Pierrade cook your meat yourself on a hot stone, homemade sauces, served with potatoes gratin or french fries (booking is recommended)	26€

-Share a specialty with your children, €12.50 per child

-150g meat supplement: €6.00
-charcuterie supplement (1 person) €5.00

MENU TRADITION 30€00

Homemade terrine or charcuterie plate or starter of the day	*****
Beef faux-filet or grilled trout fillet or dish of the day	*****
Assortment of cheeses or fresh cheese	*****
Choice of dessert	

CHILDREN'S MENU 12€50

chopped steak or chicken nuggets, french fries or pasta	*****
ice cream or fruit or fresh cheese	

LES DESSERTS

Homemade blueberry pie	7,50 €
Homemade chocolate fondant, custard	
And the desserts based on seasonal and inspiration of the pastry chef...	
Plate of savoyards cheeses	7,50€
Fresh cheese with blueberry	6,00€
Fresh cheese with cream	5,00€

LES GLACES

Coupe Colonel (lime sorbet, vodka)	9,00€
Coupe montagne (genepy ice cream, blueberry sorbet, genepy, chantilly)	9,00€
Dame Blanche (vanilla ice cream, chantilly, chocolate sauce)	7,50€
Fraise Melba (vanilla of strawberry ice cream, chantilly, red berries coulis)	7,50€
Glace 1 scoop 2,5€, 2 scoops 4€, 3 scoops 6€	

Ice cream : vanilla, chocolate, coffee, pistachio, genepy, caramel, coconut
sorbets : blueberry, green apple, lime, strawberry, pear, blackcurrant