

LES ENTREES

	big	small
Plate of charcuterie	10,00€	/
Plate of cheese and charcuterie	15,00€	/
Homemade quiche and salad	10,00€	/
Salad, Burratta, dried tomatoes, breaded chicken and almonds	16,50€	
Salad, bacon, fried oignons and beauforts shavings	14,50€	8,00€
Bruschetta tomatoes, cheese gratined, ham and salad	13,00€	/
Vegetarian plate : green salad, french fries, vegetables	11,50€	7,00€
Starter of the day	12,00€	7,50€
Homemade terrine	12,00€	/

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€

LA CARTE

Tartiflette, served with charcuterie and green salad or vegetarian salad	22,00€
Crozets and cepes mushroom baked with blue cheese, served with charcuterie and green salad or vegetarian salad	22,00€
French fries	6,50€
Croque monsieur Savoyard homemade and salad	13,50€
Chopped steak and french fries	12,00€
Ravioles artisanales gratined , raw ham and salad	20,00€

Butcher piece with 3peppers or reblochon sauce	22,00€
Grilled trout, bear garlic butter	18,00€
Gratined farmer chicken in savoisienne sauce (girolles and crayfish)	22,00€
Dish of the day	15,00€

& the suggestions

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

FOR THE LUNCH



Pastas

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

MENU DU SKIEUR 25€00

Charcuterie or green salad or starter of the day

Pasta bolognaise or tomato sauce or chopped steak w/fries or dish of the day

choice of dessert or 2 scoops of ice cream

Child menu 12€50

chopped steak or chicken nuggets , french fries or pasta

ice cream or fruit or fresh cheese

LES DESSERTS

7,50 €

Homemade blueberry pie

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 (vanillia ice cream, chantilly, chocolate sauce)	7,50€
Fraise Melba (vanillia et 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, génepy, caramel, coconut
sorbets : blueberry, green apple, lime, strawberry, pear, blackcurrant

Meats are from EU

List of allergens available on request