

OUR STARTERS:

French onion soup à la Grand-Mère 10€

*Terrine of Foie Gras and her wine marmelade
With cranberries* 14€

Cucumber panna cotta served with smoked salmon 12€

Snails cooked with local Beaufort cheese 12€

Vegan salad 11€
(Radish, pita bread, onion cebette, mint, cucumber, pepper, tomato)

The 3 little pigs 14€
(Rillettes, dried filet mignon of the Alps, grilled pork with garlic)

OUR DISHES:

Wild boar stew with his mushrooms gnocchis 24€

Secreto of Iberian lacquered pork 20€

Duet of Raviolis and Crayfish tails 18€

Spätzles with Beaufort cheese 18€
(Soft German egg noodle)

Stuffed cabbage and Thai bouillon 19€

Angus beef-bib, sauce of your choice: 22€

- Shallot
- Black Pepper

Back of Cod with tomato butter and basil 22€

OUR SPECIALITIES:

Our cured meats are a true example of country charcuterie.

Tartiflette

(Reblochon cheese, onions, lardons, potatoes, served with a green salad)

16€

Tartiflette with Morel mushroom

(Reblochon cheese, onions, lardons, potatoes, mushrooms, served with a green salad)

18€

Smoked Raclette

(Local cured meats, boiled potatoes, green salad,)

Served from 2 people, price per person

22€

Raclette

(Local cured meats, boiled potatoes, green salad,)

Served from 2 people, price per person

22€

Reblochonnade

(Local cured meats, boiled potatoes and a green salad, with melted reblochon cheese in a small pan)

21€

Hot stone, 3 meats

(Beef, Turkey, Duck Breast)

25€

OUR FONDUES:

All our fondues are made with a mixture of cheeses according to "a Home Made Recipe".

Savojarde Fondue

(Served with Green Salad)

Served from 1 person or more

18€

Savojarde Royale Fondue

(Served with local cured meats, boiled potatoes and green salad)

Served from 2 persons, price is per person

23€

Fondue with Morels

(Served with local cured meats, boiled potatoes and a green salad)

Served from 2 persons, price is per person

26€



Our Menus

Menu du skieur

20€

Tartiflette

Crème brûlée or Alpine fruit tart

Menu du p'tit chef

8€

For children up to 12 years

Chicken or fish nuggets or steak haché burger

Chips / Rice / Vegetables

Ice cream or Yoghurt

OUR CHEESES:

Fresh cheese (unpasteurized): 6€
Blueberry
Honey
Cream

Plate of Savoie cheeses 6€

OUR DESSERTS:

Alpine fruit tart 8€

Chocolate fondue 10€

Cream puff and fresh fruits 9€

Profiteroles 9€

Crème brûlée 8€

Verrine of Cheese cake with blueberry 9€



OUR ICE CREAM CUTS:

Banana Split 7€
(Vanilla, Chocolate, Strawberry, Banana, Chocolate sauce, Chantilly cream)

Liégeois: 6€
(Ice cream, chantilly cream and sauce)
Flavour :
- Coffee
- Chocolate

La Dame Blanche 6€
(Vanilla, chocolate sauce and chantilly cream)

Colonel 7€
(Lemon sorbet, vodka)

Ramoneur 7€
(Génépi ice cream and Génépi)

OUR ICE CREAM FLAVORS:

SORBETS:

Lemon, Génépi, Mandarin, Raspberry, Blueberry, Strawberry

Ice cream:

Glazed chestnut, Vanilla, Coffee, Chocolate, Salted caramel, pistachio


2 scoops 4€

3 scoops 5€

DIGESTIFS :

° <i>Génépi de Savoie</i>	5€
° <i>Cognac</i>	5€
° <i>Calvados</i>	5€
° <i>Armagnac</i>	5€
° <i>Chartreuse</i>	5€

HOT DRINKS :



° <i>Café Grolle, <u>price per person</u></i>	6€
° <i>Irish coffee</i>	7€
° <i>Expresso</i>	1.65€
° <i>Decaffeinated</i>	1.70€
° <i>Double expresso</i>	3€
° <i>Cappuccino</i>	3.50€
° <i>Chocolat chaud</i>	3.50€
° <i>Chocolat viennois</i>	3.50€
° <i>Teas traditional and herbal</i>	1.90€
° <i>Infusions:</i> <i>Verbena, Tilleul.</i>	1.90€