

From Monday to Friday, from 12pm to 1pm30 and 7pm to 8pm

OUR MENU

menu starters or salad meals

- Lettuce from our vegetable garden (July/ august)
- 6 Burgundy snails : garlic, homemade parsley butter, breadstick
- Homemade rabbit pâté / terrine with raw vegetables
- Beaufort(aine) Salad : green salad, eggs, hot fried lardons, Beaufort cube, tomatoes seasoned with shallots, Pormoniers slices (sausage with herbs)
- Chevette Salad : green salad, tomatoes seasoned with shallots, pine nuts, Goat cheese toast with basil and olive oil served warm
- Savoyard salad : green salad, tomatoes seasoned with shallots, Raclette toasts, cured ham
- Beaufort pie and green salad
- Portion of Gratin Dauphinois or Savoyard Crozet
- One serving/ portion of *French* fries

HOT DISHES

All our dishes are accompanied by seasonal vegetables + Gratin dauphinois or *French* fries, your choice

- Dish of the day / daily special and its accompaniment
- Savoy Diots in white wine (pure pork Savoy sausages) / Savoyard Crozet
- Whole trout boneless, sauce of the moment
- Sirloin steak garnished, plain or with Beaufort cheese sauce
- Omelette, plain or with Beaufort cheese, served with green salad and fries

HOMEMADE DESSERTS

- Profiteroles : homemade choux buns, vanilla ice cream / chocolate sauce, whipped cream
1 choux bun : 6€ / 2 choux buns : 12€
- Vanilla crème brûlée
- Chocolate Charlotte served with custard
- Dessert of the day
- Artisanal ice cream sundaes (see the ice cream menu)
- Fromage blanc of your choice : red berries coulis, chestnut cream, crème fraîche
- Savoy cheese platter

OUR REGIONAL SPECIALITIES (NOT ON THE MENU)

All our specialities are served with green salad

Extra cured ham + 5,90€

- Croziflette (1 person/ serving) : crozets (small square Savoyard pasta made from wheat), lardons, onions, Reblochon, crème fraîche
- Vegetarian Croziflette (1 serving) : without lardons
- Tartiflette (1 serving) : potatoes, onions, lardons, Reblochon, Crème fraîche
- Vegetarian Tartiflette : without lardons
- Savoyard Fondue (1 serving) : Beaufort and Comté freshly grated on site / freshly grated Beaufort and Comté
- Raw milk Raclette with ramp (2 servings minimum) by reservation only : green salad, potatoes, cold meats platter

MENUS (EXCLUDING SPECIALITIES)

Express menu : homemade Beaufort pie and green salad, homemade dessert of your choice

Children's menu (up to 12 years old) : Sirloin steak plain or with Beaufort cheese sauce / Diots (sausage) with Fries or Gratin Dauphinois + homemade dessert of your choice

Dish of the day only : seasonal vegetables + Gratin Dauphinois or Fries

Dish of the day + homemade dessert

Starter + dish of your choice

Starter + main course + dessert

Wednesday lunch

Calf's head garnished with steamed potatoes/apples, carrots, Gribiche sauce (reservation recommended)

All our meat is matured and sourced from the EU. Alcohol abuse is dangerous for your health, please drink responsibly. net prices including service. For your health, engage in regular physical activity