



Starters

Beef Carpaccio

Lettuce, fresh parmesan shavings, olive oil

Creamy risotto with forgotten vegetables

Homemade game terrine with foie gras

Orange chutney, onion compote

Artichoke mille-feuille

Lobster medallion, walnut oil mousseline

Leek rolls

Smoked duck breasts, garlic croutons, mustard vinaigrette

Main Courses

Seasoned beef tartare

Crunchy vegetables, sautéed spinach, homemade fries

Osso Buco Milanese

Fresh tagliatelle

Grilled Angus ribeye

Winter vegetable ratatouille, béarnaise sauce

Rosemary confit lamb shoulder

Cauliflower mousseline with roasted rapeseed oil

Confit duck leg

Sarladaise potatoes, shallot jus with Crozes Hermitage wine

Sole meunière (+7 euros)

Three-color pilaf rice, lemon, capers, butter



Dessert Cart

Tarte Tatin with homemade vanilla ice cream

Apple tart

Crème brûlée

Red fruit crumble

Lemon meringue tart

Floating island

Chocolate éclair – Coffee éclair

Poached pear with melting chocolate

Chocolate mousse

Chocolate Charlotte

Mille-feuille

Fruit salad



The Menu

Three courses : 59 euros

Two courses : 49 euros

One course : 39 euros

Fondue Savoyarde (minimum 2 people) - 42 euros per person

Oak leaf salad, walnut vinaigrette

Mont Charvin cured meats

Raclette (minimum 2 people) - 42 euros per person

Oak leaf salad, walnut vinaigrette

Mont Charvin cured meats

For children - Main & dessert: 25 euros

Ham and pasta gratin

Roast chicken, mashed potatoes

Fish and chips, cocktail sauce

Hamburger, fries

Dessert cart

Prices include VAT
Service charge included