



Starters

Homemade game terrine with foie gras

Orange chutney, onion compote

Beef Carpaccio

Lettuce, fresh parmesan shavings, olive oil

Creamy risotto with forgotten vegetables

Pan-seared Scallops

Celery mousseline, garlic crumble

Leek rolls

Smoked duck breasts, garlic croutons, mustard vinaigrette

Deviled eggs

Sliced smoked salmon, virgin olive oil

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

Pan-seared bass

Crushed potatoes with olive oil, chives

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

Caramel cream

Red fruit crumble

Lemon meringue tart

Floating island

Paris-Brest

Chocolate mousse

Chocolate Charlotte

Mille-feuille

Fruit salad

Ice creams and Sorbets from l'Atelier du Glacier

**Bourbon Vanilla / Dark Chocolate / Sicilian Lemon / Willamette Raspberry / Pear /
Alphonso Mango**



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

All of our dishes contain gluten.

Information on allergens present in our dishes is available upon request.

Origin of our meats: France / European Union / Argentina

Prices include tax.