

[Starters]

Classics

Semi-cooked foie gras, black Muscat grape must, toasted brioche. 42

French onion soup, tome de Savoie cheese, farmhouse bread. 32

Leeks with vinaigrette, melba toast and black truffle. 39

Savoie snails by the dozen, maître d'hôtel butter. 28

Soup of the day. 25

Street corner

Pinsa with pistachio mortadella, pecorino, smoked scamorza, black truffle. 48

Lobster roll, avocado, fried onions, gribiche sauce. 52

Club sandwich, cooked chicken, confit egg yolk. 35

Truffle croque, Iberian cecina, Tome de Savoie, creamy béchamel sauce. 47

Salads

Caesar salad, chicken tenders, smoked sardines, and parmesan. 32

Puy green lentils, bresaola and poached egg, ricotta with lemon confit. 28

Veggie poke bowl, quinoa, crudité, cashew nuts, sesame tofu, fromage frais with nori seaweed. 32

[Main courses]

Sea

Scallops, braised leeks, gnocchi, black truffle. 58

Sole meunière, mashed potatoes, brown butter sauce. 48

Trout grenobloise, root vegetables. 42

Land

Jersey sirloin steak, barbecue sauce, choice of side. 56

chips, vegetables, mashed potatoes

Beef burger, pickles, tome de Savoie cheese and fried onions. 45

Chicken thigh, dauphinoise potatoes, meat jus. 42

To share

Price for 2 people

Veal blanquette, Savoie crozets. 92

Polpette, “green, white, red” sauce, trofie, Parmigiano cheese. 84

Boeuf bourguignon, trofie pasta, tome de Savoie cheese for gratin. 96

Lasagne with black truffle, garlic salad. 114

Pasta

Linguine alle Vongole. 42

Penne with black truffle cream. 52

Gluten-free penne alle verdure, pesto. 39

Risotto alla Milanese, Bauges saffron. 45

[Cheeses]

A selection of aged Savoie cheeses. 25

[Desserts]

Classics

Rum baba “bouchon”, agricultural rum, cane sugar cream. 25

Honduras dark chocolate fondant, hot chocolate emulsion, sorrel sorbet. 25

Crème caramel. 22

Millefeuille, Bourbon vanilla crème pâtissière, pecan praline, caramel sauce. 25

Street corner

Toffee apple, tatin-style pastry, apple sorbet and emulsion. 22

Cookie, walnuts, chocolate, vanilla ice cream and milk emulsion. 25

Churros, citrus fruits, ice cream and Piedmont hazelnut praline. 25

Mango cheesecake with Bauges saffron. 28

Ice cream bar

8 euros per scoop

Frosty vanilla, Sulawesi volcano – *Indonesia*.

Pistachio, Bronte – *Sicily*.

Grand cru chocolate, Tegucigalpa - *Honduras*.

Hazelnut, Piedmont - *Italy*.

Coffee, Nestor Lasso - *Colombia*.

Lemon, Perpignan - *France*.

Sorrel, Savoie - *France*.

Apple, Savoie - *France*.