

[Starters]

Classics

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

French onion soup, Beaufort d'alpage cheese, farmhouse bread.

Leeks with vinaigrette, melba toast and black truffle. (+39€)

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

Soup of the day.

Street corner

Pinsa with pistachio mortadella, pecorino, smoked scamorza, black truffle. (+39€)

Lobster roll, avocado, onion rings.

Club sandwich, cooked chicken, confit egg yolk.

Deep fried calamari, tartar sauce with sorrel.

Salads

Caesar salad, chicken tenders, anchovies, and parmesan.

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

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

[Main courses]

Sea

Scallops, braised leeks, gnocchi, black truffle. (+39€)

Sole meunière, mashed potatoes, brown butter sauce.

Trout Grenobloise, root vegetables.

Land

Jersey sirloin steak, barbecue sauce, choice of side.

chips, vegetables, mashed potatoes

Beef burger, pickles, Beaufort d'alpage cheese and onion rings.

Chicken supreme, dauphinoise potatoes, gravy.

To share

Price for 2 people

Veal blanquette, Savoie crozets.

Osso Bucco à l'orange with taggiasca olives, lemon and parmesan polenta.

Beef bourguignon, trofie pasta, Tome de Savoie cheese for gratin.

Lasagne with black truffle, garlic salad. (+39€)

Pasta

Linguine alle Vongole.

Penne with black truffle cream. (+39€)

Gluten-free penne alle verdure, pesto.

Risotto alla Milanese, Bauges saffron.

[Cheeses]

A selection of aged Savoie cheeses.

[Desserts]

Classics

Rum baba “bouchon”, agricultural rum, cane sugar cream.
Honduras dark chocolate fondant, hot chocolate emulsion, chocolate ice cream.
Crème caramel.
Millefeuille to share, Bourbon vanilla crème pâtissière, pecan praline, caramel sauce.

Street corner

Toffee apple, tatin-style pastry, apple sorbet and emulsion.
Cookie, walnuts, chocolate, vanilla ice cream and milk emulsion.
Churros, citrus fruits, ice cream and Piedmont hazelnut praline.
Cannoli with lime ricotta, mango and pistachio ice cream.

Ice cream bar

Frosty vanilla, Sulawesi volcano – *Indonesia*.
Pistachio, Bronte – *Sicily*.
Grand cru chocolate, Tegucigalpa - *Honduras*.
Hazelnut, Piedmont - *Italy*.
Coffee, Mococa - *Brazil*.
Lemon, Perpignan - *France*.
Sorrel, Savoie - *France*.
Apple, Savoie - *France*.