



ROOM SERVICE

6h – 1h | 6am – 1am

Dial **3508** or **Room service** from your room phone

Prix TTC en Euros – service compris / Prices in Euros inclusive of VAT

La liste des allergènes contenus dans nos plats est à votre disposition sur demande / Allergen list upon request

Merci de nous faire part de toute allergie ou restriction alimentaire / Please let us know about any allergies or dietary requirements



Starters

Gently cooked foie gras,
blueberry confit, toasted brioche. 42

Bouchée à la reine (*puff pastry*),
filled with a financière sauce of veal sweetbreads and Savoie mushrooms. 45

Poultry pâté en croute. 32

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

Velouté of the day. 25

Focaccia with speck,
gorgonzola, fir honey and Grenoble walnuts. 38

Pastrami roll
with avocado mayonnaise and wild mountain cumin. 35

Club sandwich,
cooked chicken and confit egg yolk. 35

Truffle croque-monsieur
with Iberian cecina, Savoie cheese and creamy béchamel. 47

Caesar with chicken,
smoked sardines and parmesan. 32

Niçoise with tuna belly,
crisp vegetables and soft-boiled egg. 38

Sardinian fregola,
artichoke variations, sun-dried tomatoes,
feta cheese and lamb's lettuce. 32

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Mains

Salmon fillet,
with buckwheat crozets, sorrel beurre blanc. 46

John Dory fillet meunière,
herbed mashed potato. 52

Mediterranean sea bream à la plancha,
garden vegetables, fish-soup emulsion. 48

Scallop risotto. 58

Beef tagliata,
with rocket, parmesan pesto and creamy potatoes. 56

Beef burger,
with pickles, matured Savoie cheese and fried onions. 45

Chicken Caesar burger,
pickles, parmesan cheese and sauce Caesar. 42

Milanese veal chop,
Swiss chard gratin, natural jus. 48

Linguine with whole lobster. 95 [+35 half-board]

Penne with black truffle cream. 55

Gluten-free penne with seasonal vegetables and pesto. 39



Cheese & desserts

A selection of aged Savoie cheeses. 25

Apple and quince tarte tatin,
vanilla ice cream and quince sorbet. 25

Madagascan planifolia vanilla crème caramel. 25

Crêpe Suzette,
raw and candied citrus fruits, orange and wild thyme sorbet. 25

Frozen pistachio and orange-blossom parfait,
with a touch of mango. 28

Vanilla mille-feuille,
pecans, caramel sauce. 25

Dark chocolate and stracciatella brownie,
vanilla and cocoa bean 25

Toffee apple,
with apple sorbet and espuma. 22

Pastry chef's creation of the week. 25

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