

# **Restaurant half board menu**

Les Terrasses du Rif  
Briant



## About our Chief:



Chef Nicolas Bergeret's cuisine is guided by the right taste, the season and the desire to sublimate each product without ever betraying it.

Each dish tells a story, somewhere between tradition and Asian inspiration.

He works exclusively with trusted producers and favours local produce.

At the Pic Blanc, you'll find straightforward, generous dishes where authenticity is the key.

## Starters:

Supplement

Beetroot, cranberries pickles, pistachio purée and pita bread

Semi-cooked duck foie gras, blueberry condiments, warm brioche

6€

Tomatoes with Burrata cheese, black olives crumble

3€

Citrus crab, saisonnal vegetables and wakame

4€

Starter of the day



# Main courses:

Supplément

Guinea fowl supreme with wild garlic vegetable curry

Semi-cooked marinated tuna steak, tomato and shallot tartar,  
glazed carrots, Madagascar pepper, wasabi watercress coulis

4€

Beef fillet, red wine sauce, roast polenta, Colonata bacon  
Rossini style €5 supplement

4€

Linguine with confit vegetables and pine nuts  
marinated chicken fillet included or lobster for a supplement of €9

Dishe of the day



# Our mountain specialities:

Chartreuse raclette, cold meats, potatoes and salad

Hot cheese box, cold meats, potatoes and salad (

Croziflette with farmhouse Reblochon cheese and mirepoix of vegetables

extra charge for cold meats + €6

# Kid Menu

## Starters:

Cucumber salad

Tomatoes and Burrata cheese

Cold meats plate and salad

starter of the day

## Main dishes:

Linguines pasta with baby vegetables and chicken breast

Cordon bleu with a choice of French fries, salad or carrot purée

Breaded fish with a choice of French fries, salad or carrot purée

Dish of the day

## Desserts:

Moelleux au chocolat, caramel coulis

2 scoops of ice cream of your choice

Fruit compote



# Desserts:

Crème brûlée with Chartreuse

Strawberry rhubarb crumble with Timiz pepper

Nectarine Cheesecake

Dessert of the day

