Restaurant 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:

Beetroot, cranberries pickles, pistachio purée and pita bread	15€

Semi-cooked duck foie gras, blueberry condiments, warm	21€
brioche	

Citrus crab, seasonnal vegetables and wakame	19€
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Starter of the day



Main courses:

Guinea fowl supreme with wild garlic vegetable curry 22€

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

28€

Beef fillet, red wine sauce, roast polenta, Colonata bacon **29€**Rossini style €5 supplement

19€

Linguine with confit vegetables and pine nuts marinated chicken fillet 4€ supplement or lobster for a supplement of 15€

Dishe of the day



Our mountain specialities:

Chartreuse raclette, cold meats, potatoes and 28€/p salad

Hot cheese box, cold meats, potatoes and salad 18€

Croziflette with farmhouse Reblochon cheese 18€ and mirepoix of vegetables

extra charge for cold meats + €6



Starters:

Cuncumber 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

dishe of the day

Desserts:

Moelleux au chocolat, caramel coulis

2 scoops of ice cream of your choice

Fruit compote



Desserts:

Crème brulée with Chartreuse 8€

Strawberry rhubarb crumble with Timiz pepper 10€

Nectarine Cheesecake 10€

Dessert of the day

