



TO SHARE

Local charcuterie produced
by "Maison Baud" 22,50 €
*(Dried Charolais beef, smoked ham with juniper,
marinated pork tenderloin, coppa, giant sausage, cooked ham)*


Mixed plate
(delicatessen and cheese) 21,50 €
*(Dried Charolais beef, marinated pork tenderloin, coppa,
giant sausage, reblochon, brie and Roquefort)*

Ocean plate 29,50 €
*(Oysters, fish rillettes, marinated shrimp, poulpito salad,
salmon gravlax, whelks home-made mayo)*




STARTERS / SALADS



 Reblochon spring rolls 18,00 €
(Brick pastry with reblochon, mint, salad, onions, potatoes)

Caesar salad 18,00 €
*(Salad, breaded chicken with cornflakes, tomatoes, croutons,
parmesan, hard-boiled egg, Caesar sauce)*

Mountain salad 18,00 €
(Salad, tomatoes, raw ham, burratina)

 Homemade vegetable soup,
croutons and tomme cheese 17,00 €
(According to the vegetables of the moment)



MAIN DISH

Chief's linguine 18,00 €

Breaded veel cutlet, linguine 27,50 €
(Linguine with tomato and capers)



Ribeye steak, around 280 g 38,50 €
(Mushroom sauce, mashed potatoes with 2 potatoes)

Duck breast with lingonberries 29,50 €
(Gratin dauphinois)

Confit lamb shank 29,00 €
thyme and honey
(Vegetables)

Fish of the moment 27,50 €


HAMBURGERS

with fries/salad

Original burger 21,50 €
*(Bun, beef 150grs, cheddar's cream, red onion, tomato,
homemade burger sauce)*

Chicken burger 21,50 €
*(Bun, bread chicken fillet, red onions, tomato,
pickles with homemade burger sauce)*

Mountain burger 21,50 €
*(Bun, beef 150g, raclette cheese, red onions,
tomato, homemade burger sauce)*

 Vegetarian burger 21,50 €
*(Bun, vegetable steak, red onion, tomato,
homemade burger sauce)*

Double burger + 4,50 €


Optional extra:
(eggs, bacon, raclette) + 2,50 €




SPECIALITIES

(Minimum 2 persons - Price per person)



 Saxe Fondue 29,50 €
*(Minimum 2 persons - Price per person)
Brie and roquefort in his artisanal bread,
potatoes, salad)*



 Swiss Fondue 29,50 €
*(Minimum 2 persons - Price per person)
50% AOP Fribourgeois vacherin cheese /
50% AOP Swiss gruyere, potatoes and salad)*




Reblochonnade 28,50 €
*(Minimum 2 persons - Price per person)
Local reblochon produced by the farm
"Les Narcisses", local charcuterie
produced by «Maison Baud», potatoes,
salad)*



Table grill 31,00 €
*(Minimum 2 persons - Price per person)
Duck breast, beef, chicken, bacon,
peppers, onions with home-made gratin)*

Table grill without bacon 32,00 €
*(Minimum 2 persons - Price per person)
Duck breast, beef, chicken, peppers,
onions with home-made gratin)*

 Croziflette 21,00 €
Local pasta gratin with reblochon cheese

 Tartiflette 21,00 €
Potatoes, diced bacon, onions, reblochon cheese

Raclette 29,50 €
*(Minimum 2 persons - Price per person)
Local charcuterie produced by "Maison Baud" potatoes, salad)*

3 cheeses savoyard fondue 28,50 €
*(Minimum 2 persons - Price per person)
Beaufort, Comté, Swiss cheese (with equal shares like the tradition wants it), potatoes, salad)*

Tomato fondue and mushroom 28,50 €
Have some local charcuterie
with your specialites from "Maison Baud" 10,00 €



Vegetarian dish



Only on Sky Courchevel



Minimum 15 minutes