



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) 22,50 €
(Smoked ham with juniper, marinated pork tenderloin, giant sausage, white ham, Tomme de Savoie, Beaufort, Reblochon)
- Tapas 19,50 €
(Panko breaded shrimp, mozzarella stick, breaded chicken with cornflakes, onion rings, wasabi mayonnaise)



STARTERS / SALADS



- Reblochon cheese nems 18,50 €
(Brick pastry with reblochon, mint, salad, red onions, potatoes)
- Caesar salad 18,50 €
(Salad, breaded chicken with cornflakes, parmesan, hard-boiled eggs, red onions, tomatoes, homemade anchovy caesar sauce)
- Savoyard salad 18,50 €
(Salad, beaufort, smoked ham with juniper, croutons, red onions, tomatoes)
- Homemade soup 17,00 €
(Vegetables of the moment, croutons, tomme cheese)



MAIN DISH

- Chef's tagliatelle 18,50 €
- Breaded veal cutlet, tagliatelle 29,50 €
(Tagliatelle with tomato and capers)
- Duck breast, 29,50 €
(Red wine reduction with blueberries, gratin, vegetables of the day)
- Low temperature fillet of veal 29,50 €
(Ceps sauce, grenaille potatoes, vegetables of the day)
- Rib steak, around 300 g 31,00 €
(Garlic cream, fries, vegetables of the day)
- Ravioli al tartufo nero 31,00 €
(Fresh ravioli stuffed with black truffle and cream, parmesan cream and fresh spring onion)



HAMBURGERS

- Original burger 21,50 €
(Bun, beef 150grs, cheddar's cream, red onions, tomato, homemade burger sauce)
- Chicken burger 21,50 €
(Bun, cornflakes breaded chicken fillet, cheddar cream, red onions, tomato, homemade burger sauce)
- Mountain burger 21,50 €
(Bun, beef 150g, raclette cheese, red onions, smoked bacon, homemade burger sauce)
- Vegetarian burger 21,50 €
(Bun, vegetable steak, red onions, tomato, homemade burger sauce)

Double burger + 4,50 €

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



SPECIALITIES

(Minimum 2 persons - Price per person)



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



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



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



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

Table grill without bacon
*(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 29,50 €
*(Minimum 2 persons - Price per person)
Beaufort, Comté, Swiss cheese (in equal proportion, as swiss tradition calls for), potatoes, salad*

Have some local charcuterie with your specialites from "Maison Baud" 12,00 €

DESSERTS

Cheese plate	11,00 €
White cheese with sirop	8,00 €
Homemade Tiramisu	9,50 €
Chocolate cake, vanilla ice cream	10,00 €
Apple/blueberry crumble, vanilla ice cream	11,00 €
Gourmet coffee/tea	12,50 €
Savoyard gourmet coffee	15,50 €
<i>(Génépi)</i>	



KIDS MENU
(Until 10 years)
16,50 €

Pared chicken
or ground beef

Side dish of your choice:
French fries or paste

Ice cream cone/compote

Agence Felix - Non-contractual photos - Service included in compliance with decree N° 2022-85 of January 26, 2022, the origin of our meals is to be requested at reception.
In compliance with article R412-12 of the Code of consumption, the allergens present in our dishes should be requested at reception.



MENU

