

Le CARNOTZET



des fermes

OUR STARTERS SELECTION

Lentil salad with Sérac cheese...16€

Homemade porc terrine...21€

“Stone Soup” with shaved Tomme cheese...18€

Savoyard salad...18€

Selection of marinated trout and arctic char...22€

THE LOCAL CHEESE SPECIALTY

Les Fermes de Marie's Savoyard fondue...38€

Created with our master cheesemakers, mixing three characterful cheeses:

Beaufort cheese with raw milk - maximum 12 months of maturing,

Chatelard cheese with raw milk - 12 months of maturing,

Comté cheese with raw milk - between 8 and 12 months of maturing,

Charcuteries board extra...14€

Goat cheese raclette...39€

served with potatoes and charcuteries.

Raclette with raw Savoie milk...39€

served with potatoes and charcuteries.

Smoked raclette...39€

served with potatoes and charcuteries.

DESSERT...18€

*Homemade yogurt ice cream to share,
with assortment of toppings and Savoie biscuit.*

Prices in euros net, taxes and services included.

A list of allergens present in our dishes is available to our customers. Please ask staff for details.