

Le CARNOTZET



des fermes

STARTERS

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 CHEESES SPECIALTIES

Les Fermes de Marie's Savoyard fondue...40€

Created with our master cheesemakers, mixing three characterful cheeses:

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

Petit Savoyard cheese with raw milk - 12 months of maturing,

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

Les Fermes de Marie's fondue with truffle...58€

Les Fermes de Marie's fondue with champagne...54€

Goat cheese fondue...40€

Charcuteries platter extra...14€

RACLETTES FROM 2 PERSONS

Goat cheese raclette ...39€ / pers.

Raclette with raw Savoie milk...39€ / pers.

Valaisanne raclette...54€ / pers.

Raclettes served with potatoes and charcuteries.

Salad extra...12€

DESSERT...18€

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

Prices are in euros, tax and service included.

An allergen register listing all ingredients present in our dishes is available upon request from our staff.