

✧ **Desserts** ✧

Desserts buffet...24€

3 selections of your choice.

Ice creams and sorbets, the 2 scoops...12€

Alcohol-topped sundaes...18€

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Savoyard lexicon

Maude : fermented apple juice.

Farcement : potato cake
with bacon, dried fruits, Kirsch.

Matouille : mashed potatoes with cheese.



✧ **To share** ✧

Mont Blanc cheeses selection...18€

Red onion and blueberry jam

Polenta fingers...22€

Aosta Blue cheese sauce

Pork caillette from Mont Charvin...26€

Nice slice of sourdough bread and pickles

Aosta Valley antipasti...28€

Italian charcuteries, vegetables in oil, Pecorino cheese with pepper and focaccia

Savoyard pizzeta with truffles...34€

Pizzeta with alpine cheese and Melanosporum truffles

✧ **Starters** ✧

White salad, Savoy apple vinaigrette,

maude juice...22€

Cabbage, chicory and cauliflower

Chestnut soup and cep mushroom...24€

Beef fat with caraway seed

Forest mushrooms...29€

Flat parsley and wild garlic coulis

Truffled celery remoulade...29€

Duck foie gras terrine with 4 spices...34€

Christmas jam with saffron from the Alps

Main dishes

Mountain "Croque-Monsieur"...34€

*Toasted bread, ham and melted cheese
with salad and mustard seed green sauce*

Savoie cabbage steamed with cep mushrooms...36€

Chestnut jus

Potato pie with farmhouse Reblochon cheese...38€

Green salad with porcini mushrooms in oil

Swiss fondue half and half...38€

*Swiss Gruyere and Friborg Vacherin cheeses
For 2 people, price per person*

*Supplement dried meat and salad...20€
Truffle supplement...18€ / g*

Trout with almonds cooked in butter...38€

Chambery Vermouth sauce and celery puree

Homemade pike quenelles...38€

Nantua sauce and Camargue rice

The week-end dish

The farcement with diots sausages...35€
Savoyard speciality with pork lard and prune juice

Main dishes

Veal escalope with pork lard cooked Aosta-valley style...38€

Chard gratin and pumpkin sauce

Macaroni with Friborg Vacherin cheese and truffles...42€

Beef cheek braised for 8 hours in Mondeuse d'Arbin wine...42€

Creamy polenta with Abondance cheese

Half chicken cooked in a casserole dish...45€

Toast, roasted potatoes and real chicken jus

Beef fillet and morel sauce...52€

Mountain matouille

Alpine diots sausages and white wine sauce...35€

Polenta

Side dishes *with a supplement*

Alpine matouille...12€

Polenta with Abondance cheese...12€

Celery purée, cooked milk cream...12€

Gratin of chard with Beaufort cheese...12€

Camargue rice...12€

Truffle supplement...18€ / g