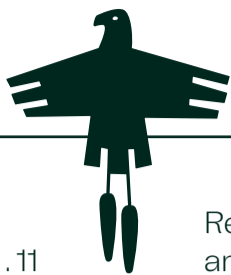


L'AIGLE D'OR



TO SHARE

Potato and Tomme de Savoie croquettes 11

Saucisson de Savoie, pickled vegetables 15

Reblochon AOP and Savoie cured ham beignets 12

Crispy prawns, basil, mint, sweet and sour sauce 14

STARTERS

French onion soup, cured pork and Beaufort AOP 22

Trout gravlax with herbs, pink peppercorn, lemon and Savoie honey 22

Deviled eggs, chive oil 14

Endive salad, pear, Bleu de Savoie, walnuts, citrus vinaigrette 19

Burrata, pistachio pesto and chicory 23

Pâté en croûte with duck, foie gras, Colonnata bacon, figs, pistachios, Vin Jaune, pickled vegetables 27

Smoked goat cheese cappelletti, truffle, artichoke, mushroom consommé with tonka and Madagascar pepper 27

MAIN DISHES

TO SHARE

45-day aged pork Tomahawk, and Charcutier sauce 115/kg

Blonde de Galice steak, homemade Béarnaise sauce. .155/kg

All dishes come with two sides of your choice

Bone-in beef fillet, peppercorn sauce, wild mushrooms and herbs with Beaufort AOP potato purée 58

Beef tartare with Beaufort AOP, parsley, capers, lemon, shallot, egg yolk, and fries 35

Diot de Savoie sausages with caramelised shallots, thyme jus, confit garlic, potato purée with Beaufort AOP 36

Trout Grenobloise, Grand Roux corn polenta with Abondance 36

Grilled or meunière sole, Beaufort AOP potato purée 120/kg

Tartiflette, lard from the Valley, Reblochon AOP, winter salad 32

Savoyard fondue with Beaufort, Comté, Abondance and Savoie wine, Altesse AOP and Jacquère IGP, winter salad 35

SIDES

Winter salad 9

Fries 9

Butter herb vegetables 10

Potato purée with Beaufort AOP 10

Broccoletti with labneh, zaatar and herbs 10

All our seasonal products come from small producers who work in a sustainable agriculture approach. Net price in euros / service included.