

YESTERYEAR MENU

Appetizer



Chef Philippe's terrine (duck, rabbit, pork, hazelnuts)

pickles of small vegetables, condiments



Calf's head & tongue with gribiche sauce (mayonnaise, capers, pickles, herbs)

served with small vegetables



Dessert of the day

34€

~ ripened farms cheeses supplement 8€ extra charge (3 pieces) ~

SIGNATURE MENU

Appetizer



Homemade cold meats produced and smoked with juniper berry by us ~ 18 months refining ~
(cured ham, terrine, dried pork & beef sausage, garlic sausage, dried meat and green salad)

or

Flower of Scottish Salmon smoked by us with juniper berries, beetroot pickles

Thyme cream and beetroot juice



Back of cod with herb crust, white butter citrus sauce

Quinoa with dried berries and small crispy-melting vegetables

or

Roasted duck breast on the skin (pink cooking), orange sauce

Potato gratin and small crispy-melting vegetables



Selection of desserts

49€

~ ripened farms cheeses supplement 8€ extra charge (3 pieces) ~

These menus are served until 1.30pm & until 8.30pm
No changes in menu are possible, any changes will be charged "à la carte"
Dessert cannot be replaced by cheese.

RESTAURANT CLOSED at 11 p.m.

This card is subject to change depending on our arrivals and our producers
Net prices per person in euros, excluding drinks, service included

Payment at the table

THE

SNACKS *alone or to share . . .*

~French caviar from Neuvic ~ Signature ~ served with 8 pieces of blinis ~ elegant and bright, medium-sized grains, quite firm with golden reflections, burst in the mouth and reveal delicate marine notes reminiscent of the freshness and finesse of oysters.	33€ / 10g
~Traditional duck pate (duck, veal, pork, French foie gras)	19.00€
~Malakoff – homemade hot fritters with French-Swiss cheese – 6 pieces	18.00€
~Crispy shrimps, homemade ketchup – 4 pieces	16.00€
~Homemade potato waffle, Abondance cheese emulsion	15.00€
~Homemade cured ham produced and smoked with juniper – 100g	13.00€
~Homemade dried meat – 50g	10.00€
~Homemade pork and beef sausage – 100g	8.50€

THE

STARTERS

~Langoustine tartare, iodized emulsion	34€
~French duck foie gras parfait, fennel-mandarin chutney	26€
~Flower of Scottish Salmon smoked by us with juniper berries, beetroot pickles, thyme cream and beetroot juice	24€
~Homemade cold meats produced and smoked with juniper berry by us ~ 18 months refining (cured ham, terrine, dried pork & beef sausage, garlic sausage, dried meat and green salad)	22€
~Chicken Caesar Style breaded chicken strips with cereals, lettuce heart, croutons, hard-boiled egg & Parmesan Reggiano AOP shavings	19€
~Crispy Shrimp Caesar Style lettuce heart, croutons, hard-boiled egg & Parmesan Reggiano AOP shavings	19€
~Carpaccio of smoked sirloin, shavings of Abondance cheese, mayonnaise with herbs from our vegetable garden	18€
~Soup of the day, served with croutons and grated cheese (evening only)	15€
~Local snails from Poisy – Domaine des Orchis – backed in homemade parsley butter with wild garlic	(12) 24€ (6) 12€
~Green salad	6€

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THE FISHES

- ~French wild scallops pan-fried in semi-salted butter, champagne sauce
quinoa with dried berries and small crispy-melting vegetables 36€
- ~Lobster Roll (cold) served with fresh homemade French fries 35€
(100% crumbled lobster, homemade mayonnaise, romaine lettuce, tomatoes, coriander,
homemade brioche & toasted with butter bread) NO CHANGES
- ~Back of cod with herb crust, white butter citrus sauce 31€
quinoa with dried berries and small crispy-melting vegetables
- ~Fresh homemade French fries 8€

THE MEATS (French origin)

- ~Revisited Rossini beef fillet (180g) 49€
(cutlet of French duck foie gras, black French truffles, périgueux sauce)
- ~Beef fillet (180g) with creamy morel sauce 44€
- ~Lamb shank braised with honey and thyme, candied garlic and juice 36€
(low-temperature cooking 36 h)
- ~Roasted duck breast on the skin (pink cooking), orange sauce 32€
- ~Shredded beef tenderly cooked in regional red wine, mashed potatoes 28€
- ~Beef Thai style tartare cut with knife (180g) served with fresh homemade French fries 28€
and green salad, tapioca puffed crackers, black garlic mayonnaise
(lemongrass, ginger, sweet soy sauce, coriander, galanga, sesame seed, toasted sesame oil)
- ~Fleur de Neige burger served with fresh homemade French fries and green salad 28€
(homemade bread, chopped steak cut with knife 180g, tomato, romaine lettuce,
raclette cheese from Châtel and burger homemade sauce) NO CHANGES
- ~Fresh homemade French fries 8€

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THE

GIBLETS (UE origin)

- ~Braised veal sweetbreads served on the hay, creamy morel sauce 45€
- ~Calf's kidneys with cream, flambéed with Armagnac, creamy morel sauce 35€

the vegetarian

- ~Potato waffle and vegetable variations 26€
creamy morel sauce


THE

CHEESES

- ~Ripened farms cheeses, jam and dried fruit (5 pieces) 12€

THE

SAVOYARD SPECIALITIES

- ~Savoyard Fondue (250g per person) served with bread and green salad, min. 2 persons 21€
(mixed melted French-Swiss cheeses, white wine, garlic)
- ~Berthoud (Traditional Speciality Guarantee)  21€
served with jacket potatoes and green salad
(Abondance cheese gratin in the oven, madeira, garlic, pepper and white wine of Savoy)
- ~Raclette from « la Ferme du Linga » in Châtel, min. 2 persons 25€
served with jacket potatoes and green salad
(to scrape yourself, 300g farmhouse cheese per person - to eat on the spot)
- ~All Savoyard specialities can be served in extra with 9€
Homemade cold meats produced and smoked by us (per person)
(cured ham, dried pork & beef sausage, garlic sausage, dried meat)

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THE DESSERTS

- ~ Valrhona dark chocolate sphere flambéed with green Chartreuse, blueberry compote and sorbet, caramelized hazelnuts, Chartreuse ice cream 15.50€
- ~ Eclair 14.50€
 (creamy mango and passion fruit, Dulcey blond chocolate ganache)
- ~ Dark chocolate Valrhona® crown and blueberry compote, dark chocolate ice cream 13.50€
- ~ Cup watered with brandy (2 scoops) 13.00€
 (choice of: raspberry sorbet with raspberry brandy or lime with vodka or apricot with apricot brandy)
- ~ Homemade brioche with vanilla from Madagascar, lemon praline sauce, mirabelle plum compote, vanilla ice cream 12.50€
- ~ Dame blanche 12.00€
 (3 scoops of vanilla ice cream, hot chocolate sauce, homemade whipped cream)
- ~ French or Irish Coffee 11.90€
 (cognac Gautier or whisky Jameson, coffee, homemade whipped cream)
- ~ Crème brûlée with vanilla from Madagascar 11.50€
- ~ Tiramisu coffee 11.00€
- ~ Homemade ice cream cup – choice of : 3.50€
 Ice cream: vanilla from Madagascar, dark chocolate Valrhona®, salted butter caramel la boule
 Sorbets: raspberry, lime, blueberries, apricot
- ~ NEW – Frozen Fruits – 100% vegan 11.50€
 Choice of:
 passion fruit, yellow kiwi, banana, apricot-verbena
- ~ Extra homemade whipped cream 2.00€



All our pastries, ice creams and sorbets are homemade

This desserts card depending on our arrivals and our producers.

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Lunch menu

from 20€



Fondue avec vue
Book your evening in an igloo

Menu enfant

Menu à 17.90 €

(servi pour les enfants jusqu'à 10 ans)

Tous nos plats sont faits maison et
servis avec légumes ou frites fraîches maison

*All our dishes are home-made
and served with vegetables or fresh homemade French fries*

Aiguillettes de poulet panées par nos soins

Chicken strips breaded by us

ou / or

Steak haché de boeuf

Minced beef steak

ou / or

Poisson du jour

Fish of the day



Glace ou Sorbet (2 boules)

**vanille, chocolat, caramel-beurre salé, abricot, myrtilles,
framboise, citron vert**

Ice cream or Sorbet (2 scoops)

*vanilla, chocolate, caramel-salted butter, apricot, blueberry,
raspberry, lime*

ou / or

Gaufre au sucre glace ou Nutella

Waffle with sugar or Nutella

MENU DE NOËL

Bouchée apéritive

— — —

Tartare de langoustines, émulsion iodée — 8€ en supplément —

ou

Saumon Loch Duart d'Écosse fumé par nos soins aux baies de genièvre,
pulpe d'avocats et râpée de pommes vertes

ou

Pâté croûte fait maison (chevreuil, filet de perdreau, foie gras),
condiment courge, crémeux cassis

ou

Parfait de foie gras de canard français,
chutney fenouil-mandarine et pain d'épice

— — —

Pause de Noël

Consommé de veau et émulsion maïs torréfié

— — —

Spirale de suprême et cuisse de dinde fermière aux truffes noires
Mousseline de ratte du Touquet, marrons caramélisés, cardons à la crème

ou

Noix de Saint-Jacques sauvages françaises poêlées au beurre demi-sel
émulsion champagne, quinoa, baies séchées, brocolis

— — —

Bûche de Noël

(flocons de seigle caramélisés, sablé pressé chocolat, mousse chocolat au lait et poivre de Timut,
crème et compotée de citrons confits)

Menu à 80€ par personne

45€ par enfant — 1/2 portion, jusqu'à 12 ans —

hors boissons

— Fromage travaillé par notre chef — mousse d'Abondance —

— 8€ en supplément —

Empreinte bancaire requise pour toute réservation

Aucun changement dans le menu n'est possible

MENU DE LA SAINT SYLVESTRE

La coupe de champagne
Pierre Gerbais — Grains de Celles

Bouchées apéritives

— — —

Parfait de foie gras de canard français,
chutney fenouil-mandarine
boudoir tiède truffé

— — —

Langoustines juste raidies
écume onctueuse iodée et mélisse
poireaux fondants au beurre de fruitière

— — —

Pause de la Saint Sylvestre
consommé de veau et émulsion maïs torréfié

— — —

Selle de chevreuil saisie cuisson rosée
venaison légère aux truffes de la Drôme
déclinaison autour du cèpe, pulpe de myrtilles et genièvre

— — —

Fromage travaillé par notre chef
mousse d'Abondance

— — —

Dessert de l'An Neuf
Sphère au chocolat noir Valrhôna autour des myrtilles
noisettes caramélisées
chartreuse verte