

Yesteryear Menu

Appetizer



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



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



Dessert of the day

34€

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

Signature Menu

Appetizer



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

Delicately smoked by us with juniper berries Scottish salmon
sea-flavored vinaigrette & creamy tarama



Exceptional cod loin with butter, zucchini pearls
gourmet grains, crispy & tender vegetables
or

Slow-cooked lamb shank (36h) with thyme, confit garlic & fragrant jus
potato gratin and crispy & tender vegetables



One dessert of your choice from our selection on the dessert menu

49€

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

Menus served until 1:30 p.m. and 8:30 p.m.

No menu substitutions allowed. Any change will be charged à la carte.

Desserts cannot be replaced by cheese.

Net prices per person in euros, excluding drinks, service included.

Payment at the table.

The Snakes alone or to share . . .

~French caviar from Neuvic – 10g ~ Signature ~ served with 8 blinis medium-sized grains with a firm texture and golden highlights offer an explosion of fine marine flavors on the palate, reminiscent of the iodized delicacy of oysters	30€
~Traditional homemade pâté croûte (duck, veal, pork, foie gras)	19€
~Malakoff – homemade hot fritters with French-Swiss cheese – 6 pieces	18€
~Edamame (soybeans) hummus style, feta & pomegranate berries, red onions, fresh mint	17€
~Crispy shrimps, homemade ketchup – 4 pieces	16€
~Pinsa'ladière (soft pizza dough, roasted onion compote, olives)	15€
~Homemade potato waffle, light Abondance cheese foam	15€
~Homemade cured ham produced and smoked with juniper – 100g	13€
~Homemade dried meat – 50g	10€
~Homemade pork and beef sausage – 100g	8.50€

The Starters

~Gambero Rossi carpaccio, charred citrus, passion fruit, bell pepper illusion	31€
~Delicately smoked by us with juniper berries Scottish salmon sea-flavored vinaigrette & creamy tarama	24€
~Homemade cold meats produced by us ~ 18 months refining ~ with green salad (cured ham smoked with juniper berry, terrine, dried pork & beef sausage, garlic sausage, dried meat)	22€
~Caesar salad with crispy chicken (cereal-breaded chicken fillets, romaine lettuce, croutons, hard-boiled egg, Parmesan Reggiano PDO)	19€
~Crispy Shrimp Caesar Style (romaine lettuce, croutons, hard-boiled egg, Parmesan Reggiano PDO)	19€
~Smoked sirloin carpaccio, Abondance cheese shavings, spicy mayonnaise	18€
~Tomato variations (tomato tartlet with oregano and parmesan, tomato sorbet, confit tomatoes)	18€



The Fishes

- ~Half-cooked wild French scallops, mushroom infusion 36€
gourmet grains, crispy & tender vegetables
- ~Lobster Roll (cold) served with fresh homemade French fries 35€
(100% crumbled lobster, mayonnaise, romaine lettuce, tomatoes, coriander,
homemade brioche bread toasted with butter) NO CHANGES
- ~Crispy octopus alla Luciana (fresh tomato sauce, capers, olives, garlic) 30€
gourmet grains, crispy & tender 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 chanterelle sauce 44€
- ~Free-range guinea fowl supreme flavored with thyme (slow-cooked), 25€
roasted poultry jus
- ~Knife-cut beef tartare (180g) with Thai flavors, (180g) served with fresh homemade 28€
French fries, green salad, 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
- ~Braised veal sweetbreads served on the hay, creamy chanterelle sauce 47€
- ~Veal kidneys flambéed with Armagnac, creamy chanterelle sauce 31€

- ~Fresh homemade French fries 8€


The Vegetarian Dishes

- ~Potato waffle with vegetable variations 26€
creamy chanterelle sauce
- ~Gourmet grains with crispy & tender vegetables 21€

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 (Guaranteed Traditional Specialty)  21€
served with jacket potatoes and green salad
(Abondance cheese baked with Madeira wine, garlic, pepper, white wine from Savoie)
- ~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 smoked with juniper berry, terrine, dried pork & beef sausage, garlic sausage, dried meat)

Our team gives its best every day.

To preserve their well-being, the restaurant closes at 3 p.m. and 11 p.m. Thank you for your understanding.

Our menu evolves with the seasons and the availability of our producers,
to guarantee freshness and quality.



The Desserts

↪ Flambéed Valrhona® dark chocolate sphere with Chartreuse (two-textured blueberries, light Chartreuse mousse, caramelized hazelnuts) Chartreuse ice cream	16.00€
↪ Eclair (mango & passion fruit crémeux, light blond Dulcey chocolate ganache)	15.00€
↪ Intense Valrhona® dark chocolate crown, blueberry compote, Valrhona® dark chocolate ice cream	14.00€
↪ Spirituous Sundae (2 scoops) (choice of: raspberry sorbet with raspberry brandy, lime sorbet with vodka, or apricot sorbet with apricot brandy)	13.50€
↪ Homemade brioche with vanilla from Madagascar, lemon praline sauce, mirabelle plum compote, vanilla from Madagascar ice cream	13.00€
↪ Elderflower baba, light Kampot pepper whipped cream	12.50€
↪ Eastern Delight (pistachio-white chocolate crémeux, crispy kadaïf, red berries, hazelnut crumble)	12.00€
↪ Dame blanche (3 scoops of vanilla ice cream, homemade hot chocolate sauce, homemade whipped cream)	12.50€
↪ French or Irish Coffee (cognac Gautier or whisky Jameson, hot coffee, homemade whipped cream)	12.00€
↪ Traditional tiramisu with espresso, soaked biscuit, creamy mascarpone, bitter cocoa	11.00€
↪ Homemade ice cream sundae – choice of : Ice cream: vanilla from Madagascar, salted butter caramel, dark chocolate Valrhona®, Dubai chocolate (white chocolate, pistachio & crispy kadaïf) Sorbets: raspberry, lime, blueberries, apricot	3.60€ per scoop
↪ Frozen Fruits – 100% vegan yellow kiwi, passion fruit, baby mango ½ pineapple, ½ coconut	11.50€ 15.50€
↪ Extra homemade whipped cream	2.00€



MAISON SORBETTI
Créateur de fruits givrés

All our pastries, ice creams, and sorbets are homemade.

Our menu evolves with seasonal availability and local producers to ensure freshness and quality.

Net prices per person in euros, drinks not included, service included.

Payment at the table.



Lunch Menu

from 20€

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