

Yesterday Menu

Appetizer



Chef Philippe's terrine with condiments

(duck, rabbit, pork, hazelnuts, black chanterelle)



Calf's head & tongue with gribiche sauce

(mayonnaise, capers, gherkins, herbs)

served with vegetables



Dessert of the day

35€

~ aged farmhouse 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 rose
pumpkin seed praline, silky butternut squash velouté



Exceptional cod loin, creamy white butter sauce with fish roe
gourmet grains, crispy & tender vegetables
or

Lamb steak (rosé), confit garlic and fragrant jus
potato gratin and crispy & tender vegetables



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

49€

~ aged farmhouse cheeses 8€ extra charge (3 pieces) ~

Our menus are served until 1:30 pm and 8:30 pm.
No changes to the menu are possible, and any changes will be charged at the à la carte rate.
Dessert cannot be substituted with cheese.



The Snacks alone or to share...

~French caviar from Neuvic-10g~Oscietre Signature~served with 8 blinis	33€
medium-sized, with a powerful yet structured flavor, a firm texture with golden hues, elegant and balanced, revealing delicate marine and oyster notes	
~Black truffle supreme – 15g ~ served with 8 blinis	35€
~Alba white truffle supreme – 15g ~ served with 8 blinis	60€
~Traditional homemade pate croute (duck, veal, pork, foie gras)	19€
~Malakoff – homemade hot fritters with French-Swiss cheese – 6 pièces	18€
~Edamame (soybeans) hummus style, feta, red onions, fresh coriander	17€
~Crispy shrimps, homemade ketchup – 4 pieces	16€
~Pizza (truffle cream, truffled white ham)	18€
~Homemade potato waffle, light Abondance cheese foam	15€
~Homemade cured ham smoked with juniper – 100g	13€
~Homemade dried meat – 50g	10€
~White ham with truffle – 100g	8€
~Homemade pork and beef sausage – 100g	8.50€

The Starters

~Gambero Rossicarapaccio, charred citrus, passion fruit, bell pepper illusion	31€
~Delicately smoked by us with juniper berries Scottish salmon rose pumpkin seed praline, silky butternut squash velouté	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€
~Soup of the day, served with croutons and grated cheese (evenings only)	18€
~Local snails – Domaine des Orchis – backed in homemade parsley butter with wild garlic	(6) 12€
	(12) 24€
~Green salad	7€

Les Poissons

- ~Half-cooked wild French scallops, mushroom infusion
gourmet grains, crispy & tender vegetables 36€
- ~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
- ~Large crispy wild prawns, Thai basil, lobster bisque 35€
gourmet grains, crispy & tender vegetables
- ~Exceptional cod loin, creamy white butter sauce with fish roe 31€
gourmet grains, crispy & tender vegetables
- ~Fresh homemade French fries 8€

Les viandes (French origin)

- ~Revisited Rossini beef fillet (180g) 49€
(cutlet of French duck foie gras, black French truffles, périgieux sauce)
- ~Beef fillet (180g) with creamy chanterelle sauce 44
- ~Lamb steak (rosé), confit garlic and fragrant jus €
- ~Free-range guinea fowl supreme flavored with thyme (slow-cooked), roasted poultry jus 36
- ~Knife-cut beef tartare with Thai flavors (180g) €
served with fresh homemade French fries, green salad, 29
(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 €
- ~Fleur de Neige burger served with Galician chopped steak, aged 20 days (150g) 29€
- ~Fresh homemade French fries 8€

Your dish can be enhanced with
a supreme of black truffle (€35) or white Alba truffle (€60)

The Giblets (UE origin)

- ~Braised veal sweet breads served on the hay, creamy chanterelle sauce 47€
- ~Armagnac-flambéed veal kidneys with a creamy chanterelle sauce 31€

The Vegetarian Dishes

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

The Cheeses

- ~Aged farmhouse cheeses, jam and dried fruit (5 pieces) 15€

The Specialities Savoyard

- ~Raclette cheese from Châtel –Linga Farm, min. 2 persons served with jacket potatoes and green salad 25€
(to scrape yourself, 300g farmhouse cheese per person - to eat on the spot)
- ~Savoyard Fondue (250g per person) served with bread and green salad, min. 2 persons 23€
(mixed melted French-Swiss cheeses, white wine, garlic)
- ~Berthoud (certified traditional specialty of the Abondance Valley) 22€
served with jacket potatoes and green salad
(Abondance cheese baked with Madeira wine, garlic, pepper, white wine from Savoie)
- ~Supplement for cold meats prepared by us (per person) 9€
(cured ham smoked with juniper berry, dried pork & beef sausage, garlic sausage, dried meat)



The Desserts

Allourpastries, ice creams, and sorbets are homemade

~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€
~Choco-cookie and raspberry sorbet (soft cookie base with Valrhona® dark chocolate fondant)- 10 minute wait	14.00€
~Spirituous Sundae (2scoops) (choice of: raspberry sorbet with raspberry brandy, lime sorbet with vodka, or apricot sorbet with apricot brandy)	13.50€
~Brioche with vanilla from Madagascar, lemon pralinesauce, apricot compote, vanilla from Madagascar ice cream- 10 minute wait	13.00€
~Madagascar vanilla crème brûlée	12.00€
~Eastern Delight (pistachio-white chocolate crémeux, crispy kadaïf, redberries, 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)	12.00€
~Ice cream sundae – choice of : Icecream: vanilla from Madagascar, salted buttercaramel, dark chocolate Valrhona®, Dubai chocolate (white chocolate, pistachio & crispy kadaïf) Sorbets: raspberry, lime, blueberry, apricot	3.60€ la boule
~ Frozen Fruits – 100% vegan  passion fruit	11.50€
½ pineapple, ½ coconut, ½ mango	15.50€
~Homemade whipped cream (in extra)	2.00€


MAISON SORBETTI
Créateur de fruits givrés

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.



Kids' menu

Menu à 17.90 €

(servi pour les enfants jusqu'à 10 ans)

Tous nos plats sont faits maison,
accompagnés de légumes et/ou de frites fraîches maison
All our dishes are homemade
and served with vegetables and/or homemade fresh 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, caramel-beurre salé, chocolat noir,
chocolat de Dubaï (pistache-chocolat blanc et kadaïf croustillant)

abricot, myrtilles, framboise, citron vert

Ice cream or Sorbet (2 scoops)

vanilla, caramel-salted butter, dark chocolate,
Dubai chocolate (pistachio-white chocolate and crispy kadaif)

apricot, blueberry, raspberry, lime

ou / or

Gaufre au sucre glace ou Nutella

Waffle with sugar or Nutella

Lunch special

From 20 euros



Christmas Menu

Appetizer

Breton coast langoustines tartare
langoustine jus, mandarin and marigold petals

- 8€ extra -

or

Delicately smoked by us with juniper berries Scottish salmon rose pumpkin
seed praline, silky butternut squash velouté

or

Snail fricassee, creamy mushroom sauce garlic chips and sweet garlic
emulsion

or

French duck foie gras with pear and Kampot pepper

Christmas break

Williams pear and limoncello sorbet

Free-range Turkey Supreme and Leg Ballotine, truffled poulet sauce
Mashed potatoes ratte du Touquet, caramelized chestnuts, cream cardoons

or

Pan-fried in semi-salted butter French wild scallops
rich lobster emulsion, quinoa, dried berries, broccoli

Christmas log

(blackcurrant confit and crunch, vanilla cream, moist chocolate sponge,
intense dark chocolate mousse)

80€ per person

45€ per child - 1/2 serving, up to 12 years -
excluding drinks

- Aged Farmhouse Cheeses -

- 8€ extra -

No changes to the menu are possible

Not suitable for lactose-free, gluten-free diets or food allergies

Dessert cannot be substituted with cheese

New Year's Eve Menu

The glass of Champagne

Serge Demièrre – Blanc de Blanc – 1er cru

Appetizers

Gambero rossicarpaccio
Avocado cream, bergamot

Scallops and Breton Coast langoustines in a delicate broth
Fennel risotto with aniseed pistachio crumble
Concentrated langoustine broth

New Year's Eve Break
Williams pear and limoncello sorbet

Gers poulet, watercress mosaic, Drôme truffle
Conchiglioni stuffed with porcini mushrooms, grilled leeks
Bonotes cake with truffle butter
Albuféra sauce with vin jaune

Aged Farmhouse Cheeses

New Year's Dessert
vanilla madeleine biscuit, diced pears, vanilla and yuzu,
vanilla Bavarian cream

Full prepayment required at the time of booking.

No changes to the menu are possible.

Not suitable for lactose-free, gluten-free, or food allergy-friendly diets.