

The card is an invitation to discover dishes imagined or revisited for the delights of the eyes and the taste buds ...

Planche apéritif

Terrine of foie gras served with a brioche and blueberry compote. €19,50

Salade Savoyarde

Salad of raw ham Savoyard, smoked potatoes, Tomme de Savoie, candied tomato and pickles. €19,50

Salade de Reblochon fondu au miel

Salad of melted Reblochon cheese served with honey, croutons and small walnuts on bound of balsamic cream. €21,00

Salade des Abysses

Salad of salmon and smoked trout served on Swedish bread with homemade boursin cream and marinated shallots. €23,50

Risotto aux Morilles

Creamy risotto with morilles mushrooms and salad of rockets adorned with parmesan cheese. €24,00

Fondue aux Morilles

Cheese fondue of Savoie with the morilles mushrooms cooked in white wine served with sourdough bread. €26,00

Saint Jacques façon du Chef

Beautiful fried scallops with hazelnuts served with season mash, rocket salad and a slice of ham of Savoie and parmesan cheese. €29,00

Magret de Canard aux myrtilles et foie gras

Magret de Canard (duck) and a foie gras blueberry sauce accompanied by the vegetables of Autumn. €27,00

Filet de bœuf

Fillet of Beef with wine sauce served with compote of shallots, green asparagus and mashed potatoes



Filet of beef Rossini: - fillet of beef served as above + €7,00
with a slice of foie gras.

Le Tartare de bœuf à notre façon

Beef Tartare (burger) with a truffle sauce, pickles, €26,50
onions served with homemade fried potato and
parmesan on toast.

Planche de Péclet

Dish to discover our restaurant comprising with €34,00
velvety smoked peppers , Diot sausages of Savoie,
a cream off reblochon, tart with cheese and vegetables
and a blueberry pie.

Desserts

Three different cheeses with fruit jelly.

€1



Apple pie with almonds, grout of caramel and
a scoop of vanilla ice cream. €11,50

Melting warm chocolat cake with chocolate coffee
cream and a scoop of coffee ice cream. €9,50

Traditional blueberry pie with a scoop of blueberry
ice cream. €9,50

Crème brûlé cardamom and vanilla and a scoop
of vanilla ice cream. €9,00

Tea or Espresso with a selection of patisserie with €11,00 /15,00
or without a glass of Genepi.