

THE GOURMET'S LETTER

Dear customer,

As you will be able to notice it, all our menus were primarily based on ***products of season***, selected ***with care and for their qualities***.

We prefer to miss one temporarily them with the chart, rather than to be used a product as lower quality.

At each season, I try to innovate and to make you discover ***new flavours, new harmony***.

If our chart seems to you short & if waiting seems to you long, will know that we even carry out all us; ***we are craftsmen***.

I propose to you dishes more or less traditional given to the style of the day but ***worked with my way***.

I wish you a good tasting and thanks you for your confidence, while hoping to receive you on other occasions.

Edwige TIRET

SUMMER FLAVOUR - 23 €

Children portion until 12 years - 17 €

« La Mise en Bouche »

Tarte Fine aux Tomates Rôties sur Une Fine Purée de Légumes

Tart With a Roasted Tomatoes, Vegetable Puree

or

Taboulé de Boulgour

Tabouleh With Bulgur

or

Tartare de Saumon, Ratatouille Croquante & Son Jus d'Agrume

Salmon Tartare, Crisp Ratatouille & Citrus Fruit Juice

Brochette de Poulet au Thym, Feuilleté de Petits Légumes du Moment

Chicken Kebab with Thyme & Vegetables in Puff Pastry

or

Entrecôte Poêlée, Relevée d'une Sauce au Poivre

& Son Ecrasé de Pomme de Terre à l'Huile d'Olive

Rib Steak with Pepper Sauce & Mashed Potatoes with Olive Oil

or

Mahi-Mahi Juste Poêlé, Julienne de Légumes, Sauce au Beurre Blanc

Fried "Mahi-Mahi", Vegetable Julienne & White Butter

Fromage Blanc & Sa Confiture de Myrtilles Artisanale

Fresh Cheese with Traditional Bilberry Jam

or

Assortiment de Glaces & Meringue

Ice Cream Selection & Meringue

or

Sabayon de Fruits Rouges

Red Fruits Zabaglione

THE GOURMET MENU - 31 €

Different glass of
wine to each
dish : 17 €

With the cheese - 35 €

La Mise en Bouche

Strate de Noix de St Jacques Cuite sur une Pierre de Lave,
Lait de Fenouil Mousseux

Scallops Cooked On a Small Stone & Frothy Fennel Milk
or

Terrine de Foie Gras, Jarret de Bœuf Braisé,
Compotée de Fruits d'Été et Caramel à la Lavande

Foie Gras, Shin of Beef, Summer Fruits Compote & Lavender Caramel
or

Cassiolette d'Escargots de Magland, Courgettes & la Crème Chlorophyllée
Magland's Snails Cooked In a Small Baking Dish, Courgettes & Green Vegetable Cream

TTT

Filet de Bœuf Rôti au Beurre Salé, Pomme de Terre Pochée au Lait de Fleur de Lavande,
Compression de Giroles & d'Oignons Rouges

Beef Filet Roasted With Salt Butter, Potatoes Poached In Lavender Milk, Chanterelle & Red
Onion

or

Râble de Lapin Farci d'une Tapenade, Tranche de Courgette, Concassée Pimentée
Saddle of Rabbit Stuffed With "Tapenade", Courgette & Spicy Tomatoes

or

Dos de Cabillaud, Purée de Radis, Sauce aux Fanes & Sablé aux Amandes
Cod, Mashed Radish, Radish Tops Sauce & Almond Biscuit

TTT

Assiette de Fromages Affinés

With an extra 4 € or 7 € with glass of wine

Plate of Savoy Cheese

TTT

Le Petit Dessert en Dégustation

Small Dessert Surprise

TTT

Carré de Fraises, Bavarois Vanille sur un Biscuit à la Cuillère,
Mousse au Basilic & Perles du Japon

Strawberry, Bavarian Vanilla Cream, Cake, Basil Mousse & Tapioca
or

Découverte Autour du Chocolat
Plate of Tasting around the Chocolate

THE TASTING MENU - 48 €

Gourmet Trip Around Traditional & Modern Savoy

(for all the table)

Different glass of
wine to each
dish : 24 €

La Mise en Bouche

Tartare de Bœuf au Parfum d'Olives Noires et Citron,
Sablé aux Noisettes & Courgettes

Steak Tartare With Black Olive & Lemon Flavour, Hazelnut & Courgette Biscuit



Foie Gras de Canard Maison, Vinaigrette d'Olive à « l'Ardente »
Duck Foie Gras, Olive Dressing



Tarte Feuilleté de Fera du Lac aux Légumes Marinés, Mousse Légère à
« l'Onctueuse de Mouriès » (selon arrivage)

“Féra” (lake fish) in Puff Pastry with Vegetable Marinated & Light Olive Mousse



Carré d'Agneau en Croûte d'Olives et Gingembre, Jus de Sauge, Ragout de Gnoc-
chis Fondants

Loin of Lamb, Olives & Ginger, Sage Juice & Light Gnocchi



Petit Chèvre Mariné à l'Huile d'Olive, Thym & Romarin
Small Goat Cheese Marinated in Olive Oil, Thyme & Rosemary



L'Olive en Crémeux
Olive Cream



Sablé à l'Huile d'Olive, Sorbet aux Framboises et Poivron
Olive Oil Biscuit, Raspberry & Sweet Pepper Ice Cream

Small Delicacies Home Made

« LE TERROIR LOGIS DE FRANCE » - 22 €

Children portion until 12 years - 15,50 €

« La Mise en Bouche »

Farcement des Aravis (Maison)

“Farcement” - Grated Potatoes, Smoked Bacon,
Prune & Marc of Savoy (Clear Spirits)

Diots à l’Ancienne aux Vins de Savoie & Crozets de Savoie au Beaufort

“Diots de Savoie” - Savoy Sausage with White & Red Savoy Wine

“Crozets” of Savoy (pasta) with “Beaufort” (Cheese of Savoy)

Tartelette aux Myrtilles et Sa Crème de Pistache

Blueberry Tart & Pistachio Cream

THE SMALL GOURMET FOR CHILDREN - 9 €

Cheese Pastry or Sausage or Fillet of Fish With Rösti (potatoes)
or Pasta or Vegetables

Stewed Fruit or Yoghurt or Ice Cream

REGIONAL SPECIALITIES HOME MADE - 22 €

or 26 € with dessert

- * La Croziflette (Crozets (pasta of Savoy, Diced Bacon Fat, sprinkled with Reblochon, onions) with Green Salad
- * La Tartiflette (Potatoes, Diced Bacon Fat, sprinkled with Reblochon, onions) with Green Salad

For 2 minimum - price per person (for 1 person extra de 4 €)

- * Fondue Savoyarde Plain or with Boletus & Plate of Assorted Cooked Meats
- * Raclette, Dish of Potatoes, Plate of Assorted Cooked Meats
- * Reblochonade Melted Reblochon (cheese from Savoy) Dish of Potatoes, Plate of Assorted Cooked Meats)

Salad with extra 4 €

A LA CARTE MENU

STARTER - 10 €

- *) Tart With a Roasted Tomatoes, Vegetable Puree
- *) Vegetable soup (only diner)
- *) “Farcement” - Grated Potatoes, Smoked Bacon, Prune & Marc of Savoy (Clear Spirits)

STARTER - 11,50 €

- *) Tabouleh With Bulgur
- *) Salmon Tartare, Crisp Ratatouille & Citrus Fruit Juice
- *) Scallops Cooked On a Small Stone & Frothy Fennel Milk
- *) Foie Gras, Shin of Beef, Summer Fruits Compote & Lavender Caramel
- *) Magland’s Snails Cooked In a Small Baking Dish, Courgettes & Green Vegetable Cream
- *) Steak Tartare With Black Olive & Lemon Flavour, Hazelnut & Courgette Biscuit
- *) Duck Foie Gras, Olive Dressing

POULTRY & MEAT - 16 €

- *) “Diots de Savoie” - Savoy Sausage with White & Red Savoy Wine “Crozetts” of Savoy (pasta) with “Beaufort” (Cheese of Savoy)

POULTRY & MEAT - 18 €

- *) Chicken Kebab with Thyme & Vegetables in Puff Pastry
- *) Rib Steak with Pepper Sauce & Mashed Potatoes with Olive Oil
- *) Beef Filet Roasted With Salt Butter, Potatoes Poached In Lavender Milk, Chanterelle & Red Onion
- *) Saddle of Rabbit Stuffed With “Tapenade”, Courgette & Spicy Tomatoes
- *) Loin of Lamb, Olives & Ginger, Sage Juice & Light Gnocchi

SEA, LAKE OR RIVER FISH (ACCORDING TO ARRIVAL) - 16 €

- *) Fried “Mahi-Mahi”, Vegetable Julienne & White Butter

SEA, LAKE OR RIVER FISH (ACCORDING TO ARRIVAL) - 18 €

- *) Cod, Mashed Radish, Radish Tops Sauce & Almond Biscuit
- *) “Féra” (lake fish) in Puff Pastry with Vegetable Marinated & Light Olive Mousse

CHEESE - 7,00 €

- *) Fresh Cheese with Traditional Bilberry Jam

Cheese - 7,50 €

- *) Plate with Three Region Cheese
- *) Small Goat Cheese Marinated in Olive Oil, Thyme & Rosemary