

The starters :

- Oysters n°3, per 6, 9 or 12 10€, 13€, 17€
Roasted pumpkin, caramelised hazelnut and honey emulsion 8€
Sweet potato crème brûlée, bacon petal 6€
Mixed mushroom veloute, gingerbread croutons 7€
Royal sea bream carpaccio, apple, lemon caviar, satay marinade 9€

The Main Courses :

- Savoyarde Burger, hash brown, morbier, dried ham, barbecue sauce 19€
Steak « Entrecôte », French Beef 300 G 32€
Rostello ham and truffe rigatoni, parmesan cream sauce 18€
Cod « en croute » (mixed herbes and chorizo) 22€
Mushroom stuffed fresh fish ballotine 19€

Side dishes :

- Spelt risotto, celeri and char lasagne, multi colored carottes,
mashed potatoes, fries

The salad Corner :

- Cesar Salad 15€ Vegetarian salad : 14€

Deserts :

- Plate of local cheeses 10€
Gourmet coffee/tea 10€
Brioche french toast, caramelised apples vanilla ice cream 7€
Red wine poached pear tart, chipped cream, chestnut ice cream 8€
Royal chocolat mirror glace 9€
Flambeed banana bavaroise, chocolat and meringue 7€

Discover our ecologic water or sparkling water 75cl