

GREAT TO SHARE

14h00 – 22h00

Poutiflette - 8

Smashed potatoes with spices, blue Auvergne cheese cream with black garlic, smoked barbecue sauce & crispy bacon
from Maison Baud

Spicy Peanuts - 4

Marinated and grilled peanuts with ginger, chili, and lemongrass

Cromesquis - 10

Ultra cheesy Reblochon croquettes, chipotle-flavored aioli

Tandoori Panini- 14

Farm chicken panini with tandoori spices, raw milk raclette, Tyrolean sauce, and spinach shoots

Pita Street - 10

Homemade Pita bread, smoked Vera chili hummus, Labneh & broccoli guacamole

Yaute Platter- 15

Assortment of charcuterie from Maison Baud and AOP cheese from our regions

Freestyle Platter - 50

Aperitif platter composed of all our snack offer

Celebrate, share, taste, toast

STARTERS

Opéra - 7

Smoked trout and mascarpone mousse with lemon on gingerbread, curry mayonnaise and toast

Burrata - 9



Green and red tomatoes in a rosette, 50g burrata on tomato tartare and arugula, spinach shoot emulsion, and tomato gazpacho

Poke bowl - 10



Quinoa salad, hummus, avocado guacamole, summer vegetables, beet vinaigrette, and spinach shoot emulsion

Trout Crudo - 11

Thin slices of salmon trout, flower salad, homemade spicy Thai sauce

Escargots - 13

Garlic butter escargots in crème brûlée, brown sugar, and smoked Guérande salt, garlic bread

Foie gras - 18

Semi-cooked foie gras with Bourbon vanilla, fig and pear puree, toast

MAINS

Duck Breast - 19

Duck breast tartare with mango and pomegranate with Yuzu aroma, mesclun salad, rosemary baby potatoes

Pad Thai - 18



Rice noodles, sautéed vegetables and smoked tofu, wok sauce and sriracha, spiced to your liking

Arctic Char - 23



Cooked on one side with a salad of calamari and wakame seaweed, sweet potatoes with garlic cream

Ribs - 24

Oven-roasted pork ribs with barbecue sauce, homemade mashed potatoes with olive oil

Hot And Cold From The Sea - 32

Passion fruit scallop carpaccio, potato gnocchi, grilled prawns

MAINS

Ribeye Steak - 39

300g Charolais beef steak, wild mushrooms with garlic and parsley, Reblochon cream, sweet potato fries

Tandoori Chicken - 21

Farm chicken ballotine cordon bleu style with tandoori spices, raw milk Abondance cheese, spinach shoots, rosemary baby potatoes

Crazy Craic Burger - 22

Onion and Reblochon bun, 140g Limousin beef steak, Reblochon cream, tomatoes, salad, red onion compote, Reblochon slice, rosemary baby potatoes

Gluten-Free Bun Option - 24

- *Our lumberjack bread is provided by Comptoir du Pain, Ulrich and Yvan Masset, artisan bakers in Annecy*
- *Our artisanal charcuterie comes from Maison Baud*
- *The honey used in our dishes is artisanal honey from a beekeeper based in Sillingy (74)*
- *Our products are sourced as much as possible from local agriculture*

SWEET TREATS

Pavlova - 10

Yogurt meringue, seasonal fresh fruits on vanilla whipped cream, red fruit and mango coulis

Verrine - 8

Crème brûlée style cream with genepi, mint fruit tartare, whipped cream, and cookie pieces

French Toast - 7

Traditional brioche French toast, salted caramel sauce, vanilla ice cream

Tiramisu - 8

Red fruit compote with honey, speculoos tiramisu served in a verrine

Choco Mug - 10

Homemade chocolate mug cake, mango-ginger compote with Timut pepper



Spicy dish



Vegetarian dish



Product from Haute-Savoie

Room service supplement 10%

Celebrate, share, taste, toast