

# TO SHARE FOR THE APERITIF

## **Poutiflette – 8**

Smashed potatoes with spices, bleu d'Auvergne cream infused with black garlic, smoked barbecue sauce & crispy bacon from Maison Baud

## **Spicy Cacahuètes – 4**

Marinated and grilled peanuts with ginger, chili, and lemongrass

## **Cromesquis – 10**



Ultra cheesy reblochon farmer's croquettes, chipotle-infused aioli

## **Panini Tandoori - 14**

Panini, farm-raised tandoori-spiced chicken, raw milk raclette, Tyrolean sauce, and spinach shoots

## **Pita Street - 10**



Homemade Pita Bread, smoked Véra pepper hummus, Labneh (Greek yogurt flavored with zaatar), & broccoli guacamole

## **Planche de la Yaute – 15**



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

## **Planche Freestyle – 50**

Appetizer board featuring all our snack offerings!!

**Célébrer, partager, déguster, trinquer**

# STARTERS

## L'Oeuf mayo – 6

Soft-boiled egg, wild garlic and parsley  
mayonnaise, roasted hazelnuts, pickled red  
onions & croutons

*Accord met & vin: Chignin 12cl - 6*

## Tête de choux – 7

Roasted cauliflower marinated in miso,  
Dubarry cream flavored with tahini & granola  
crumble

*Accord met & vin: Pinot Grigio 12cl - 6*

## La vie en rose – 6

Beet gazpacho with white balsamic vinegar,  
marinated feta, Kalamata olives, croutons,  
pickled red onions, green oil & shoots

*Accord met & vin: Côteaux d'Aix en Provence – 6.5*

## De Titikaka à Annecy – 12

Peruvian-style regional trout ceviche, coconut  
milk, coriander, dill, Granny Smith apple, ginger,  
lemongrass & lime

*Accord met : Limoncello - 9*

## MAIN COURSES

### Spring Bowl – 15

Fresh salad, green asparagus, soft-boiled egg, smoked wheat, sauted mushrooms, marinated feta, mango, granola, Véra smoked pepper hummus & pomegranate vinaigrette, olive oil infused with spicy chili, raspberry, and lime

*Accord met & vin: Pinot Grigio - 6*

### Smoky risotto – 18

Gourmet smoked green wheat risotto, smoked tofu, green asparagus, sauted mushrooms, crushed hazelnuts & spinach sprouts

*Accord met & vin: Chablis – 9,5*

### From Titikaka to Annecy – 19

Peruvian-style trout ceviche, coconut milk, coriander, dill, Granny Smith apple, ginger, lemongrass, lime & accompanied by a bowl of gourmet quinoa

*Accord met & vin: Côteaux d'Aix en Provence – 6.5*

### Truite de Chez Nous – 23

Whole Savoy trout marinated and roasted with pepper & lime, mango salsa, Anna zucchini & salad

*Accord met & vin: Chignin – 6*

# MAIN COURSES

## **Poulet Tandoori – 21**

Farm-raised chicken ballotine, tandoori-spiced cordon bleu style, Abondance cheese, spinach, spiced smashed potatoes, gourmet jus & shoots

*Accord met & vin: Mamie Suzette - 12*

## **Crazy Craic Burger – 21**

Toasted bun with grilled onions, 140g Limousin beef steak, Bleu d'Auvergne cream infused with black garlic, smoked red onion compote, barbecue sauce & smashed potatoes

*Option Double Steak de Bœuf Limousin 140grs - 29*

*Option Pain Bun sans Gluten – 24*

*Accord met & vin: Mondeuse 12cl – 6.5*

## **Bœuf Thaï – 25**

250g French Charolais sirloin steak, 'Tigre qui Pleure' marinade, spiced smashed potatoes & salad

*Accord met & vin: Calienthé - 11*

## **Mon Reblochon – 20**

Reblochon marinated in genepi, honey and oven-roasted thyme, new potatoes, garlic toast soldiers & salad

*Accord met & vin: Chartreuse Jaune - 9*

- *Our lumberjack bread is supplied by Le 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 located in Sillingy (74)*
- *Our products are sourced as much as possible from local agriculture*

**Celebrate, share, taste, toast**

# SWEET TREATS

## **Pour les gourmands – 10**

Coffee, tea, or hot chocolate served with our  
current sweet treats

*Option Génépi gourmand : 14€*

## **Pop brulée – 6**

Caramelized popcorn-infused crème brûlée

## **Swim - 7**

Rhubarb nage, citrus, rhubarb compote, lemon basil sorbet from  
Glacier des Alpes & meringues

## **Golden Craic – 8**

Baked Golden apple with honey & cinnamon, cream infused with  
pink praline and Bourbon vanilla, hazelnut ice cream from Glacier  
des Alpes & caramelized hazelnuts

## **Choco Mug – 10**

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



Plat végétarien



Produits La Haute-Savoie

Room service supplément 10%

**Celebrate, share, taste, toast**