TO SHARE FOR THE APERITIF

Poutiflette - 8

Signature home made fries, creamy blue cheese sauce flavored with black garlic, smoked green pepper barbecue sauce & crispy bacon from Maison Baud

Crunchy and melty -12

Crunchy whole Saint Marcelin cheese served with fresh cider caramel & young arugula shoots

Arrancinis - 10

Gourmet risotto croquette with Carnaroli rice reblochon cheese and spinach

Craic-Monsieur - 14

Croque-monsieur with Savoy ham from "Maison Baud" Farmhouse, milk, pan fried mushrooms, Auvergne blue cheese, spinach shoots & toasted walnuts

Pita Street - 10

Homemade pita bread with pumpkin and ginger hummus, (Labneh) Greek yoghurt flavoured with mint, coriander and lime & guacamole

Planche de la Yaute - 15

Assortment of charcuterie from "Maison Baud" & DOP cheese from our regions

Planche Freestyle - 50

Aperitif board with all our snacks !!!

Célébrer, partager, déguster, trinquer

STARTERS

Parmentier Egg – 9

Organic soft-boiled egg, fir-tree smoked potato mousseline with rosemary served with paprika-flavoured chips, pan-fried chestnuts with honey

Food & wine pairing: Pinot Grigio 12cl - 6

The creamy– 6.50

Homemade seasonal creamy soup served with vegetable chips

The winter crumble – 9

Pan-fried pumpkin, creamed chestnuts in their own juice, organic pumpkin seed crumble & parmesan cheese

Food & wine pairing: La Mondeuse 12cl – 6,5

From Titikaka to Annecy S - 12 / XL - 12

Peruvian style trout ceviche made with coconut milk, grenade, coriander, red onions, ginger, lemongrass and dill

Food pairing: Vodka kettle one citron 4cl : 8

La Rustique - 8

Thin homemade tart with mushrooms, old-fashioned mustard cream, beechwood-smoked red onion jam, grated Beaufort and arugula shoots

MAIN COURSES

« Omble chevalier » fish from the lake- 29

Local char filet marinated with citrus and green pepper, served with citrus & samphire creamy butter, squash mousseline, roasted beetroots with rosemary and Savoy honey

Food & wine pairing: Chignin bergeron 12cl – 6

Crazy Craic Burger - 21

Bread bun with toasted onions, dripping Blue cheese cream flavored with black garlic, 140grs Limousin beef steak, red onions marmelade, bbq sauce & home fries

Upgrade for a double steak 140grs - 29

Change for glutenfree bread– 24

Food & wine pairing: La Mondeuse 12cl – 6,5

Le Viandard - 30

300gr Charolaise entrecôte plancha grilled in a chimichurri marinade, served with home fries & smoked pepper barbecue sauce

Food & wine pairing: Crozes Hermitage 12cl – 8

MAIN COURSES

Smoky risotto - 18

Risotto of smoked green wheat cooked in a broth, pan-fried forest mushrooms, smoked tofu, chopped hazelnuts & arugula shoots

Food & wine pairing: Crozes Hermitage 12cl – 8

The chick - 21

Free-range chicken in a cocoa-spiced ballotine stuffed with mushrooms, accompanied by squash mousseline, pan-fried chestnuts with honey & thyme-smoked poultry jus

Food pairing: Bière du baigneur brune 33cl – 7

Craiciflette – 18,5

Savoy tartiflette with cream, potatoes, smoked Savoy diots and Reblochon cheese au gratin

Food & wine pairing: Chablis 12cl – 9,5

Winter Bowl – 15

Gourmet salad made with an organic soft boiled egg, ginger hummus, braised squash mirepoix, organic squash seeds, cooked mushrooms, roasted hazelnuts, smoked green wheat, roasted beetroots & a citrus vinaigrette

Célébrer, partager, déguster, trinquer

SWEET TREATS

For the gourmet- 10

Coffee, tea or hot chocolate served with the delicacies of the moment

Possibility for a gourmet Génépi : 14€

The old fashioned – 6,5

Tonka bean & citrus zest rice pudding, pan-fried apple with cinnamon, salted butter caramel with crunchy caramelized almond tuile chips

Food pairing: Rhum Bacardi Carta Oro infused with Tonka bean 4cl – 6

The chocolate mug cake - 12

Chocolate mug cake stuffed with homemade kiwi lime and ginger ketchup and flavoured with bird's eye chilli pepper

Childish memory - 8

Home-made brioche French toast, pistachio whipped cream, caramel coulis & pistachio chips

Food & wine pairing: Prosecco 12cl - 7

The Craic golden - 8

Oven baked Savoy golden apple, pink praline custard, hazelnut ice cream, and caramelized hazelnuts

Food pairing: Calvados Drouin 4cl - 7

Célébrer, partager, déguster, trinquer

WINE LIST

VINS PETILLANTS & CHAMPAGNE	12cl	37,5cl	75cl
Prosseco Riccadonna	7		39
Cerdon Clos de la Bierle BIO	7		65
Champagne Tsarine Brut premium	10		55
Champagne Laurent Perrier La Cuvée	14	45	75
Champagne Laurent Perrier Rosé			115
Champagne Laurent Perrier Millésimé 2008			115
VIN BLANC			
Chignin Quénard , Les Cristallins	6		27
Chasselas de Fechy 2021			28
Pinot blanc Bio, domaine Bott Geyl			40
Côte du Rhône, domaine Grand Veneur	5,5		26
Pouilly fumé, Côteau des Girames			45
Chablis Domaine de Colombier	9,5	34	55
Côtes de Gascogne, Uby N°4	6		29
Pinot grigio Barone Montalto	6		27
VINS ROUGE			
Mondeuse, Avalanche Cédric Trosset	6,5		36
Bourgueil, Domaine des Sonnets			28
Terrasses du Larzac, Domaine de L'Aiguelière			36
Vallée du Rhône, Rasteau Gramiller BIO			36
Crozes Hermitage AOP, Domaine Pradelle			48
Graves Château de Repside		34	39
Côtes du Rhône, Les Magerans		18	28
Sancerre, Les Villots 2020			46
Lalande Pomerol, croix de Pomerus			43
Mas Laval, Languedoc, Domaine les Pampres			41
St Emillion AOP Château Lescure			55
Bourgogne Haute Cotes de Nuit, Belle Canaille			78
VINS ROSÉ			
La nuit tous les chats sont gris, IPG Gard	6		27
Côtes de Provence, domaine Saint Victorin			42

Célébrer, partager, déguster, tringuer