



We and our suppliers care about quality. We purchase the basic produce which we then prepare. As much as possible, we use garden and field products. Pasta, crozets, smoked fish, some of the delicatessen, etc... are made on the premises.

Corest: Italian and Spanish products by independent artisans.

Maison Masse (Lyon): Foie gras and IGP duck magret from Les Landes, Truffles.

Marie Luxe (Rennes): Fishmonger in Brittany, products bought directly at the fish auction, delivered within 24 hours, wild and line-caught fish, "Petit Bateau" fishing.

Agriviandes (Aveyron): Veal, 'Capelin' 'Monts Lagast' pigs, beef, poultry and lamb.

Maison Mieral : Bresse Poultry.

Cacaofèvier "Michel Cluizel": Artisanal manufacture of pure cocoa butter chocolate, without soya, no added flavours.

Terre Azur: Primeur, local fish.

Maulet Primeur: Primeur at Saint Pierre en Faucigny.

Chef's family artisanal production: Paprika and "Espelette" chilli pepper, dried beans, squash, home-grown tomatoes for tomato water and puree.

Tartuffimorra (white truffles)

Effetre (Pecorino, 'Bianchetto' truffles)

Yves Vernaz (Morels)

Fromagerie Boujon: Cheese refiner in Thonon

Rey Fromages, Coopérative Laitière from Flumet.

"La Pierre à Laya" goat farm: local producer based in Arâches

GAEC de Ballancy, Navillod Farm: local producer

Service times:	Breakfast	7.30am to 10am
	Lunch	12 noon to 2pm
	Dinner	7.15pm to 9.45pm
	On Mondays	Weekly closure except on French public holidays

The list of allergens which might be used in the composition of our dishes is available on request.
(Printed version on request)

All taxes and service included.



Snacks and Appetisers

(As an aperitif, a starter to share, snack or “cocktail buffet supper”)

“Home-made” Country Pâté, “Mont Lagast” Aveyron Pork. €15

“Home-made” Aveyron cauldron-cooked Pork Rillettes. €14

Duck and Apple Pâté. €15

***Duck Foie Gras Country Pâté and Les Servages “Trompettes des Morts”.
€16***

***Spiced Aveyron Pork Rillettes, Dried Fruit Bread Toast. €14
(Spicy but not hot)***

Cured meat from the Alps. €16

Iberian board. €28

Shoulder ham (50% Bellota), Lomo, Chorizo.

Tin of “Ramon Pena” small sardines in olive oil. €12

Cod fritters with Guacamole. €20

Platter Of Artisanal Savoyard Charcuterie (Bons en Chablais). €20
Dried meat, pork fillet, dried pork shoulder, old-fashioned smoked streaky bacon.

Local Mushrooms Marinated in Olive Oil. €12

Italian “Taggiasches” Olive Tapenade with Cantabrian Anchovies. €10

Yoghourt with lightly spiced lime, Smoked Salmon. €12

Chef's Surprise Menu at 110 €

(For the whole table, until 9pm, no vegan or vegetarian menu)

(Drinks not included)

Starters

French Duck Foie Gras. €24

Foie gras ballotine, cranberry purée, candied quince, French brioche toast

French Veal, Poutargue. €18

Poached and sliced veal, poached egg, tarragon sauce, baby vegetables, shavings of poutargue.

Mesclun from Jean Luc and Cécile Raillon with Parmesan shavings. €16

Italian Buffalo Mozzarella. €16

Mozzarella, mixed tomatoes, pesto, olive oil, garlic bread.

New Caledonian 'Blue' Prawns. €20

Poached prawns, lime yogurt sauce, grilled corn "pancake", "pimientos", fresh cheese with herbs.

Fish, Shellfish, Pasta and Risottos

("Alex Munoz" Olive oil)

Crozets "Risotto" with Parmesan Reggiano and Morel mushrooms. €39
(Crozets made by the Chef)

Bresse Chicken and French Duck Foie Gras. €40

*Poached chicken and foie gras, buckwheat flour spaghetti, broth, shitake and Les Servages "Trompettes des Morts" mushrooms.
(Spaghetti made by the chef)*

Gambas "Carnaroli" Risotto. €39 (possible without garlic or pepper)

Pan-fried prawns in olive oil, garlic and 'Rosiers sur Loire' sweet "Gorria" pepper, risotto with saffron threads and 'Grana Padano' parmesan.

John Dory. €46

Grilled fillet, lemon sauce, open raviole with duxelles and "Grand Massif" chanterelles.

Coastal Cod. €39

Grilled fillet, garden tomato juice with lemon, gnocchi à la Romaine and stir fry vegetables.

Monkfish "Fileyeur" (cold dish). €36

"Sliced" poached and smoked monkfish, garden tomato "water" with lemon and ginger, sushi rice with baby vegetables.

"European Blue" lobster. Whole €60 Half €34

Grilled, tarragon butter, fresh pasta made by the chef in shellfish butter

The "Charcoal" Grill

Grill served with French fries, 5 salad varieties from Jean Luc and Cécile Raillon and Bearnaise sauce.

« Herdshire » Rib of Beef (UK). 56 €/person (for 2 people)

60 €/Individual rib

"Aberdeen Angus" Rib Eye Steak (UK). €54

Approximate weight 280 gr.

Farmhouse Duck Breast from the "Puntoun" Farm (Gers). €46

French Veal Chop. €47

Thick French (Aveyron) "Mont Lagast" Pork Chop. €42

Savoyard Specialities

Traditional Savoyard Fondue: 2 people (400g). €32/person
1 person (300g). €36

Traditional Savoyard Raclette. €42/person. (Served for 2 people)
Tomme de Savoie, potatoes, Parma cured ham, charcuterie.

Pela from les Aravis. €37
Potatoes sauteed with onions, dairy reblochon cheese, salad, Parma cured ham.

Brasserie, Children, Snacks

Grilled butcher's burger, French fries. €19
(French beef).

Fresh pasta Bolognese with French beef, grated cheese. €25

Les Servages burger, French fries. €25
(180g chopped French beef, tomato, tomme de Savoie, 2 sauces).

French chicken "Tenders", French Fries. €14

Carnaroli Risotto with saffron threads and "Grana Padano" parmesan.
€18

Children's dessert menu. €8
Small raspberry soup, vanilla, strawberry or chocolate 'Xtreme' ice cream cornets.

Cheese

Plate of matured regional cheeses: Small (3 cheeses). €19

Large to share (5 or more cheeses) €25

Desserts

(Cluizel chocolate factory: Cacaofevier part owner of their chocolate plantations, some organic, chocolate without soya lecithin, family business)

Drizzled sorbet. €20

(‘Glace des Alpes’ artisan ice cream maker)

- **Raspberry, raspberry eau de vie**
- **Lemon, vodka**
- **Green Chartreuse, “Les Pères Chartreux” liqueur.**
- **Vanilla ice cream, Aged Rum**
- **Pear, Poire Williams liqueur**

Raspberry soup. €18

Raspberries, Vanilla “Catalan” Cream. €14

Crème brûlée base, raspberries, shortbread biscuit, raspberry sorbet.

Apple Matafan. €22

Calvados flamed Apple Matafan. €28

Caramelised apple puffed crepe, vanilla ice-cream.

(15 minutes needed for caramelising and cooking)

‘Kayambe’ 72% dark chocolate. €16

(15 minutes’ cooking time)

‘Gourmandise’ dark chocolate, milk chocolate sauce, chocolate slivers.

Roasted Apricots. €16

Roasted apricots, frangipane, brown sugar puff pastry, double cream.

“Alternative” Strawberry Tart. €14

Breton shortbread biscuit, vanilla mousseline cream, strawberries, citrus syrup.

Lemon/‘Kayambe’ Ivory Chocolate/Wild Bilberries. €14

Lemon/lime and ivory chocolate ice-cream "bomb", wild bilberry coulis, "madeleine" and meringue.

Apple “Tatin”. €16

Caramelised apples in a puff pastry crust, vanilla ice cream, double cream.

Ice Creams and Sorbets, 1 scoop. €4 2 scoops. €7

(Vanilla, Raspberry, Lemon, Pear, Green Chartreuse).