



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 9.30pm
	On Mondays	Lunch: weekly closure except on public holidays Dinner, only Savoyard specialities served – booking necessary.

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.



To Share

(As an aperitif or starter)

Local Saucisson board. 12 €

100 % Bellota Iberian shoulder ham board. 25 €

Cured meat from the Alps. 20 €

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

Pot of "home-made" country pâté: 'Monts Lagast' Aveyron pork. 14 €

Pot of "home-made" 'Monts Lagast' Aveyron pork rillettes. 14 €
(Pork from Jean-Claude Navillod in La Frasse)

Cod fritters with guacomole. 20 €

Starters

Home smoked "Bömlo" Salmon. 24 €

Lemon cream, root, bread with saffron pistils and green anise.

Mixed salad varieties from Jean Luc and Cécile Raillon. 19 €

Alpine dried meat, shavings of parmesan reggiano.

Mediterranean Red Tuna, Octopus Tentacles. 24 €

Tuna fillet in olive oil, octopus marinated with lime, soy sauce cream, 'Chenan' bean salad.

Langoustines " Land/Sea ". 26 €

Bisque, langoustines in tempura on shredded beef cheeks and tails, 'Elephant' garlic chips, parsley croutons.

Terrine of Meule de Savoie, 'Premières Fleurs' from the Flumet Coop. 24 €.

Terrine au gratin on brioche toast with smoked bacon, Italian Bresaola and young shoots.

Burratina from Italy, Home-made smoked 'Albacore' Tuna. 26 €.

Burratina, smoked tuna shavings, tomato juice with baby vegetables, soy sauce and lemon.

Fish and Seafood

Gambas 'Carnaroli' Risotto. 38 € (possible without garlic or pepper)

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

"Fileyeur" Monkfish. 49 €

Poached fillet and monkfish "soufflé" with scallop coral, saffron pistils sauce, fresh pasta and spinach.

"Port en Bessin" Scallops. 48 €

Grilled scallops, 'Sudachi' lemon olive oil, squash mousseline, pan-fried crispy carrots, traces of sweet orange puree.

Coastal cod. 48 €

Grilled, garden tomato juice with lemon and orange, 'Taggiasches' olives from Italy, crispy vegetables.

Pollack. 49 €

Grilled, creole sauce, grilled fennel, "Carnaroli" risotto with garden tomatoes and parmesan.

Meat Dishes

Duck Foie Gras, Ceps from the "Grand Massif". 39 €

Cream of cep mushroom soup, pan-fried foie gras, grilled house bacon, and veal juice.

Aveyron "Monts Lagasté pork chop. 49 €

Grilled, "Risotto" of crozets made by the chef with juice and parmesan reggiano, "Bio" brown mushrooms from Savoie..

French Duck breast. 42 €

Grilled duck breast, Locum apple purée, cranberries, crushed apples "dauphinoise" with saffron pistils.

French Veal chop. 48 €

Grilled, morel sauce, gratin dauphinois.

The "Charcoal" Grill

Served with French fries, 5 salad varieties from Jean Luc et Cécile Raillon.

Herdshire* Prime Rib (UK). 52 €/person

Rib for 2 people, grilled, béarnaise sauce.

* Herdshire = mixed race of Charolais, Aberdeen Angus & Hereford

Aberdeen Angus" rib rye steak (UK). 51 €

Approximate weight 300 gr, grilled, béarnaise sauce.

'Aberdeen Angus' Beef Bavette (UK). 42€

Approximate weight 200g, grilled, Savoyard Mondeuse wine and shallot jus.

Cheese

Plate of matured regional cheeses.

Small (3 cheeses). 16 €

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, pear eau de vie**

Raspberry soup. 16 €

Crème Brulée. 18 €

Apple Matafan. 20 €

Calvados flamed Apple Matafan. 26 €

*Caramelised apple puffed crepe, apple purée, vanilla ice-cream.
(15 minutes needed for caramelising and cooking)*

‘Kayambe’ 72% Dark Chocolate Crumble. 18 €

Creamy dark chocolate, almond crumble.

"Mont Blanc" reinterpreted. 20 €

Chestnut purée with vanilla and aged Martinican rum, almond dacquoise, whipped cream, caramel.

“Savoyard Elixir”. 20 €

Cream of lime/‘Les Pères Chartreux’ green chartreuse, green chartreuse ice cream, wild bilberry coulis, meringues.

Iced Nougat, blackcurrant coulis from Burgundy. 20 €

Ice creams and sorbets. 1 scoop. 3.50 € 2 scoops. 6 €

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

Savoyard Specialities

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

Traditional Savoyard Raclette. 38 €/person. (Served for 2 people)
Tomme de Savoie, potatoes, Parma cured ham, charcuterie.

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

Crozets Gratin with cured Parma Ham and Tomme de Montagne. 25 €

Platter of charcuterie from our mountains. 28 €

Brasserie and Children

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

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

Chicken nuggets, French fries. 17 €

Sausages, French fries. 14 €
(French pork sausages)

Children's dessert menu. 8 €
*Small raspberry soup, 2 scoops vanilla / Chantilly cream,
"Extrême" vanilla, strawberry or chocolate ice cream cones, "Lion" ice lolly.*