

*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

<b>Service times:</b>	Breakfast	7.30am to 10am
	Lunch	12 noon to 2pm
	Dinner	7.15pm to 9.30pm
	On Mondays	Weekly lunchtime closure except on French public holidays and French school holidays.

Dinner, only 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.



## Snacks

*(As an aperitif, a starter to share or a snack)*

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

***Cured meat from the Alps. 20€***

***Iberian board. 28€***

*Shoulder ham (50% Bellota), Lomo, chorizo*

***Plate of Artisanal Savoyard Charcuterie (Bons en Chablais). €24***

*Ham, Pork fillet, cured pork loin, traditional smoked bacon.*

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

***Cod fritters with Guacamole. €20***

## Starters

***Pan-fried Duck Foie Gras. €26***

*Tarbaix type bean “cappuccino” in white truffle oil, pan-fried duck foie gras.*

***“Home-smoked” salmon, violet asparagus from the Landes. 20 €***

*‘Bömlö’ Salmon, asparagus, lemon sauce, salmon roe and young salad leaves.*

***“Des Sarradelles” snails (Thierry Ollitrault). €20***

*9 Snails, cream of potatoes with garlic oil and parsley, ‘elephant’ garlic crisps.*

***Mesclun from Jean Luc and Cécile Raillon with Parmesan shavings. €18***

***Monkfish and Italian Burratina. €21***

*Carpaccio of poached monkfish marinated in sumac, Burratina, tomato juice with baby vegetables and lemon, poutargues shavings.*

***« Vitello Tonato » My Way. €22***

*Carpaccio of poached Aveyron tender veal, sliced ‘albacore’ tuna, olive oil with lime, capers and herbs.*

# *Fish and Shellfish, Pasta and Risottos*

*("Alex Munoz" Olive oil)*

## ***"Risotto" of Crozets made by the Chef, "Grand Massif" Girolles. €39***

*With parmesan Reggiano and veal jus.*

## ***Gambas "Carnaroli" Risotto. €40 (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.*

## ***New Caledonian "Blue" Prawns. €47***

*Pan-fried with shellfish butter, open raviole of organic sheep's milk cheese with spinach, cream of Italian 'Bianchetto' truffle purée with parmesan reggiano.*

## ***Coastal Cod. €44***

*Grilled with olive oil, fish soup, mashed potatoes "aïoli" style, croutons.*

## ***Green Asparagus from Les Landes. €39***

*Crunchy green asparagus, cream of Italian 'Bianchetto' truffle purée with parmesan Reggiano, grilled bacon.*

## ***Coastal Brill. €42***

*Grilled brill, garden "tomato water" with olive oil seasoned with spring onions, lemon and sun-dried tomatoes; plain 'Carnaroli' risotto.*

# *The "Charcoal" Grill*

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

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

*Approximate weight 300 gr.*

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

## ***French Veal Chop. €47***

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

## ***Lamb "Tournedos" from Aveyron (France). €48***

# *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.

**Buckwheat Crozets Gratin, cured Parma Ham and Tomme de Montagne.**  
€25

## *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**  
Small raspberry soup €8  
Ou ice cream scoops  
- 1 scoop €4  
- 2 scoops €7  
(lemon, raspberry, pear, vanilla, coffee).

# *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***

***Raspberry soup. €18***

***Vanilla Crème Brulée. €14***

***Apple Matafan. €22***

***Calvados flamed Apple Matafan. €28***

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

***‘Gariguettes’ Strawberries, Pistachio. €20***

*‘Diplomat’ cream puff with pistachio, strawberries and crumble*

***“Baba Bouchon”, Exotic Fruits. €22***

*Baba, ‘Saint James’ old rum from Martinique, caramelised pineapple, pineapple sauce, coconut “crumble”.*

***Lemon/Vanilla/ Blackcurrant. €16***

*Lemon cream, vanilla ice cream, Burgundy blackcurrant coulis, shortbread biscuit.*

***‘Kayambe’ 45% milk chocolate. €20***

*‘Milk chocolate “mousse”, cocoa puff pastry, hazelnut praline crumble, dark chocolate shavings and sauce.*