



*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	Lunch: weekly closure except on public 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)*

**Local Saucisson board. 12€**

**“Home-made” pork rillettes. (Monts Lagast). 14€**

**Cured meat from the Alps. 20€**

**100 % Bellota Iberian board. 26€**

*Shoulder ham (100% Bellota), Lomo, chorizo*

**Tin of ‘Ramon Pena’ small sardines in olive oil. 12€**

**Cod fritters with Guacamole. 20 €**

## **Starters**

**French Polynesian “Blue” Shrimps, Langoustine Bisque. 24€**

*Prawns poached and marinated in lime, with avocado purée, langoustine bisque, croutons, aioli.*

**‘Bömlo’ Salmon, Line-caught Sea Bass. 22€**

*Home-smoked salmon, sea bass marinated in juniper berries and gin, blinis, lemony ricotta and mascarpone, root vegetable coulis.*

**Snails, Pork Shank and Trotters (Monts Lagast, France). 22€**

*Snails in a shank pig's trotters' broth with herbs, 'Elephant' garlic crisps.*

**Monkfish and “Cremets des Aravis”. 24 €**

*Carpaccio of poached monkfish fillet marinated in sumac, cremet, rocket and watercress coulis, parcels of Iberian Lomo.*

**Mesclun From Cécile and J-L Raillon with Reggiano Parmesan shavings. 18€**

**Burratina, Tuna, Poutargue. 24€**

*Burratina, tomato juice with baby vegetables, home-smoked tuna and poutargue shavings, “garlic bread”.*

## ***Fish And Shellfish***

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

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

### ***"Rare" Grilled Tuna à la Plancha. 44 €.*** (steak approximately 200g)

*"'Taggiasches' olive, Italian pine nuts, lemon and olive oil" condiment, open spinach raviole and fresh pasta made by the chef.*

### ***Coastal Cod. 49€***

*Grilled with olive oil, crunchy cooked French green Asparagus, "Bianchetto" truffles, mashed "dauphinoise" potatoes.*

### ***Grilled Brill. 49€***

*'Meyer' lemon sauce, "des sables des Landes" French violet asparagus, potatoes mashed with olive oil.*

### ***Grilled scallops. 47€***

*Coral "biscuit" with shellfish sauce, seasonal vegetables, herb "mesclun".*

## ***Meat Dishes***

### ***French Veal Chop. 51 €***

*Grilled in its juice, crozet "risotto" with Parmesan Reggiano and morel mushrooms. (Buckwheat crozets made by the chef)*

## ***The "CHARCOAL" Grill***

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

### ***Aveyron "Mont Lagast" Pork. 42€***

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

*Rib for 2 people*

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

*Approximate weight 300 gr.*

### ***Aveyron 'Bauyssou' Farmhouse duck breast. 46 €***

# **Cheese**

**Plate of matured regional cheeses: Small. 19 €**

**Large to share. 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 €**

**Red Fruits Coupe. 18 €**

*South-West ‘Clery’ strawberries, raspberry sorbet, Chantilly whipped cream, shortbread biscuits.*

**Apple Matafan. 22 €**

**Calvados flamed Apple Matafan. 27 €**

*Caramelised apple puffed crepe, vanilla ice-cream.*

*(15 minutes needed for caramelising and cooking)*

**Brasilian ‘Richuelo’ Plantation 70% Dark Chocolate “Liégeois”. 20 €**

*Creamy dark chocolate, vanilla Chantilly cream/mascarpone, dark chocolate shavings.*

**"Mont Blanc" reinterpreted. 20 €**

*Chestnut purée, caramelised almonds and dacquoise, whipped cream/mascarpone, vanilla caramel.*

**Lime / ‘Les Pères Chartreux’ Green Chartreuse. 20 €**

*Lime and green chartreuse iced “bomb”, wild blueberry coulis.*

**‘Alternative’ Pina Colada Pavlova. 20 €**

*Roasted pineapple with rum, vanilla ice cream and Chantilly, coconut meringue.*

**Brasilian ‘Richuelo’ Plantation 51% Milk Chocolate. 20 €**

*Milk chocolate “Terrine”, gianduja sauce “hazelnut heart”, chocolate shavings, nougatine powder and hazelnut shortbread biscuit.*

## ***Savoyard Specialities***

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

***Savoyard Raclette. 42 €/person. (Served for 2 people)***

*Val d'Arly Tomme de Montagne, potatoes, Parma cured ham, cooked Gascony Ham Italian charcuterie.*

***Pela from les Aravis. 37 €***

*Potatoes fried with onions, dairy reblochon cheese from Bogève, salad, Parma cured ham.*

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

## ***Brasserie, Children, Snacks***

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

***Breaded French chicken strips coated with crushed cornflakes, French Fries. 16 €***

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

***Fresh Italian pasta with French Beef bolognaise, grated cheese. 25 €***

***'Carnaroli' Risotto with saffron threads & 'Grana Padano' parmesan 18 €***

***Children's dessert menu. 8 €***  
*Small raspberry soup, "Xtrême" vanilla, strawberry or chocolate ice cream cones.*