



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 small craftsmen.

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

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

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

Maison Mieral : Bresse Poultry.

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

Fromagerie Boujon: Cheese refiner in Thonon

Terre Azur: Primeur, local fish.

Maulet Primeur: Primeur at Saint Pierre en Faucigny.

Steve Marchand: Saffron from the Berthiand Mountains in the Ain.

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

Maison Pineau (Sausages), **Tartuffimorra** (white truffles), **Effetre** (Pecorino, 'Bianchetto' truffles),

Yves Vernaz (Morels), **Brake**, **Fromagerie 'Arnaud'** in the Jura, **Rey Fromages**, **Coopérative Laitière** from Flumet.

Service times:	Breakfast	7.30am to 10am (buffet)
	Lunch	12 noon to 2pm 2pm to 2.30pm (specialities, brasserie, suggestions)
	Dinner	7.15pm to 9.45pm
	Monday	weekly closure, except public holidays

The list of allergens which might be used in the composition of our dishes is at your disposal in the folder at the entrance to the restaurant.

All taxes and service included.



Surprise menu at 70 € except drinks (6 dishes)

*Menu based on the products of the moment and the carte.
Remember to indicate allergies and undesirable products.*

Menu at 35 € except drinks (3 dishes) or 28 € except drinks (2 dishes)
*(Menu served during the week except Friday evening, Saturday evening, Sunday all day
and public holidays)*

Goat cheese salad from the 'Grand Massif', 'home-made' Bacon

**(gluten)*

Or

Tomatoes and Mozzarella « Di Buffala ».

**(dairy products)*

Grilled Capelin Chop, Sage jus, mashed potatoes with 'Isigny' butter.

Capelin: Cantal pork raised on acorns and chestnuts

Or

'Black Tiger' Gambas

*Pan-fried prawns with olive oil, garlic and 'Rosiers sur Loire' sweet Espelette pepper, 'Carnaroli'
risotto with parmesan-reggiano.*

**(Seafood, Dairy products)*

Plate of regional cheeses.

Or

Pear Tart with almonds.

**(Eggs, Dairy products, Gluten)*

Or

Lemon sorbet, black currant coulis.

** = decree n°2015-447 of April, 17 2015 relating to consumer information on allergens..*

SNACKING (to share, as an aperitif or starter)

Field terrine jar. 12 €

(Pork from Jean Claude Navillod at Ballancy)

Shoulder ham Iberico 100 % bellota. 20 €

Cured Parma Ham. 20 €

Can of 'Ramon Pena' Small Sardines in Olive Oil. 10 €

Vegetable and Cod fishcakes, Guacamole. 10 €

Ballotine of natural duck foie gras, melon/peach chutney. 14 €

STARTERS

Castille (Spain) 'Angus' beef; 'Tuber Aestivum' truffles. 15 €

Carpaccio of faux-filet and summer truffles.

3 'Ostra Regal' oysters, "House" chorizo. 15 €

Meschun from J.P. Raillon or Rocket (depending on availability) Parmesan Reggiano. 12 €

Meschun, parmesan reggiano shavings.

'Bömlo' salmon. 10 €

Home-smoked salmon, artichokes, lemon cream.

Féra fish from Lake Geneva. 15 €

Home-smoked Léman féra fish, Italian Burratina cream, bottarga, 'Noires de Crimée' / 'Cornue des Andes' tomatoes and olive oil.

Duck Foie Gras, 'Pumpkin'. 20 €

Pan-fried duck foie gras, home-grown pumpkin mousseline, "House" bacon.

FISH

European Blue Lobster. Whole 46 € Half 26 €

Grilled lobster; claws pan-fried in tarragon butter, chef's home-made squid ink tagliatelles with sun-dried tomato pesto

'Black Tiger' Gambas. 30 € (without garlic or chilli pepper for children)

Pan-fried prawns with olive oil, garlic and 'Rosiers sur Loire' sweet Espelette pepper, 'Carnaroli' risotto with saffron threads and parmesan-reggiano.

Wild Turbot. 44 €

Grilled fillet, veal jus cut with olive oil, Isigny butter mashed potatoes and artichoke hearts.

Coastal Cod. 43 €

Grilled, tomato puree with lemon/ginger/soya, Provencal vegetable spring rolls, sliced roasted homegrown 'Cornue des Andes' tomato, guacamole.

MEATS

Beef Bavette 'Aberdeen Angus' (UK). 26 €

Grilled, gratin dauphinoise, Béarnaise sauce.

French Calf sweetbread, summer truffle 'Tuber Aestivum'. 46 €

Pan-fried sweetbreads, chef's home-made buckwheat crozets risotto-style with parmesan reggiano, French chanterelles pan-fried with home-made lardons.

Prime Rib 'Herdshire' (UK). 80 € for 2 persons

(Crossbreeding of 3 breeds, Aberdeen Angus, Hereford and Charolais)

Grilled, béarnaise sauce, home-made fries, green salad.

Galician rib-eye veal steak (Spain). 44 €

Grilled, sage sauce, mozzarella and Grana Padano parmesan terrine gratin, Italian corn polenta, "taggiascia" Italian olive slivers, artichokes.

SAVOYARDES SPECIALITIES

Traditional Savoyard Fondue : 2 persons (400g).**30€**/person
(Preferably reserved in advance) 1 person (300g).**35€**

Traditional Savoyard Raclette. 35€/person. (Served for 2 persons)
Tomme de Savoie, potatoes, Parma cured ham, home-made charcuterie.

Pela from les Aravis. 30€
Fried potatoes with onions, bacon, reblochon cheese, salad.

Crozets Gratin with Parma cured Ham and Tomme de Montagne. 18 €

BRASSERIE AND CHILDREN'S MENU

Grilled chopped steak, French fries. 12 €

Servages Burger. 18 €

Chicken Nuggets, French fries. 12 €

Children dessert menu. 5 €
Ice cream or sorbet (2 scoops), small raspberry soup, suggestions.

CHEESE

Plate of matured regional cheeses.

Small (3 cheeses) 10 €

To share 17 €

- Goat Cheeses 'Chèvrerie de la Pierre à Laya' ('Pierre à Laya' Goat Farm)
- Tommes de Montagne GAEC Navillod' at Ballancy
- Comté Fruité
- Summer Beaufort
- Farmer's Reblochon
- Faisselles 20 % 'Coq d'Or' **8 €**

DESSERTS

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

Drizzled sorbet. 18 €

(Ice cream maker 'Glace des Alpes')

- **Raspberry, raspberry eau de vie**
- **Lemon, vodka**
- **Pear, pear eau de vie**
- **Green Chartreuse 'Les Pères Chartreux'**

Raspberry soup. 12 €

'Granny Smith's' Matafan. 14 €

Calvados flamed Matafan. 22 €

Caramalised apple puffed crepe.

(15 minutes needed for caramelising and cooking)

Baba, Old 'Saint James' Rum from Martinique. 20 €

Warm Baba soaked in rum, rum and raisin "iced cream", roasted figs.

'Illy' Coffee, Dark chocolate. 14 €

« Opéra », Vanilla Ice Cream drizzled with 'Illy' Coffee.

Kayambe Milk Chocolate 45 % Michel Cluizel. 16 €

Milk chocolate cream, iced milk chocolate mousse praline with almonds and hazelnuts, salted butter caramel pop-corn, hazelnut wafers, chocolate shavings, poached pear.

Red fruit "Vacherin", 'Les Pères Chartreux' green Chartreuse. 17 €

Meringue, iced "bomb" with home-grown blackcurrants, white chocolate sauce in green chartreuse, red fruits, crème fraîche