



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.

Cacaofévier "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 1.45pm
Dinner	7 pm 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”)
(Terrines and Rillettes in jars are homemade)*

Country-style terrine, Aveyron pork. €15 per 200g jar

Country Terrine/Duck/Foie Gras (French). €18 per 200g jar

Aveyron ‘Duroc’ pork rillettes, cooked in a cauldron. €14 per jar

Iberian board 100% Bellota. €28

Shoulder ham, Lomo, Chorizo.

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

Cod fritters with Guacamole. €20

Platter of Charcuterie. €20

Cured meat from the Alps, saucisson, coppa, smoked fillet, pancetta.

Platter of Parma cured ham. €24

Platter of cooked Mountain ham. €18

Local Mushrooms Marinated in Olive Oil. €12

Italian ‘Taggiasches’ Olive Tapenade. €10

Yoghourt with lightly spiced lime, Smoked Salmon. €12

Octopus tentacles from Brittany, marinated in lemon. €17

Grilled Provençal vegetables. €12

Starters

Fresh Goat's Cheese (Arâches goat farm), Provençal Vegetables. €16
Fresh goat's cheese, courgettes, aubergines and fennel softened in olive oil and thyme, fresh tomato coulis.

Rocket with shavings of Parmigiano Reggiano. €16

Salad of Alpine Dried Meat, Buffalo Ricotta and Pecorino with Italian 'Bianchetto' truffle. €19
Rocket, cured meat, lemon ricotta, strips of pecorino, olive oil infused with 'Bianchetto' truffle purée.

Ballottine of Duck Foie Gras (French). €19
Chutney, lightly roasted peaches, softly stewed.

Italian Burratina, Green Vegetables, 'Fileyeur' Monkfish. €19
Burratina with olive oil, lightly smoked and poached monkfish, peas and sugar snap peas, green beans, tarragon cream.

'Vitello Tonato' with a twist. €19
Poached and thinly sliced veal scallop from Aveyron, 'Albacore' tuna, potato mousseline with 'aioli', 'Taggiasche' olives from Italy.

Fish, Shellfish, Pasta and Risottos

*(“Alex Munoz” or Kalamata olive oil, depending on the dish)
Homemade crozets and fresh pasta on the menu, made by the chef*

Crozets "Risotto", 'Cardinale' Artichoke Hearts, Veal Jus. €37

Bresse Chicken and French Duck Foie Gras. €40

Poached chicken and foie gras, plain crozets, mushroom and shiitake broth.

'Carnaroli' Risotto, Big Wild Gambas. €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 Parmigiano Reggiano.

Coastal Hake & New Caledonian "Blue" Prawns. €38

Grilled fillet, prawns, shellfish sauce, crushed potatoes with extra virgin olive oil.

Vegetarian. €29

Garden tomato “water”, vegetables and fresh pasta, minestrone-style, parmesan reggiano and basil oil.

Coastal Cod. €39

Grilled fillet in 'open ravioli' of fresh maize pasta, coulis of garden tomatoes with lemon and ginger, kidney beans (from the Anjou garden), maize “purée”.

The “Charcoal” Grill

Served with a mixed salad from Jean-Luc Raillon and Béarnaise sauce.

CHOICE OF SIDE DISH

French fries, gratin dauphinois or potatoes mashed with olive oil.

« Herdshire » Rib of Beef (UK). €58/person (for 2 people)

“Aberdeen Angus” Flank Skirt Steak (UK).

Whole (approximate weight 300 gr) €42

Half (approximate weight 150 gr) €27

Farmhouse Duck Breast from the “Puntoun” Farm (Gers). Whole €48

Half €29

Thick (Aveyron) ‘Duroc’ ‘Monts Lagast’ Pork Chop. €42

French Veal Chop. €49

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.

Children

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

French chicken "Tenders", French Fries. €18

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

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

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

Vanilla Crème “Brulée”. €14

Raspberries, Vanilla “Catalan” Cream. €16

Crème brulée base, raspberries, 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. €22

Dark chocolate ‘fondant’, caramelised “milk” cream, dark chocolate ice cream.

“Alternative” Strawberry Tart. €14

Breton shortbread biscuit, vanilla “mousseline” cream, strawberries, citrus/spice jelly. syrup.

Roasted Apricots. €14

Almond crumble, vanilla ice cream.

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

(Vanilla, Raspberry, Lemon, Pear, green Chartreuse, Chocolate)