



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

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

Cod fritters with Guacamole. €20

Platter of Parma cured ham. €24

Platter of cooked Mountain ham. €18

Local Mushrooms Marinated in Olive Oil. €12

Grilled Provençal vegetables. €12

Starters

Fresh Goat's Cheese (Arâches goat farm), Provençal Vegetables. €16

Fresh goat's cheese, courgettes, aubergines and softened fennel marinated in olive oil and thyme, tomato coulis and "pimientos".

Rocket with shavings of Parmigiano Reggiano. €16

Bresaola, Buffalo Ricotta, Pecorino with Italian 'Bianchetto' truffle. €21

Rocket, Bresaola, lemon ricotta, strips of pecorino, olive oil infused with 'Bianchetto' truffle purée.

Pan-fried Duck Foie Gras (French). €19

"Cappucino" of kidney beans in white truffle oil.

Italian Burratina. €15

Burratina with olive oil, "garden tomato water" jelly, 'Black Krim' tomatoes, garlic bread.

'Vitello Tonato' (Aveyron Veal). €19

Poached and thinly sliced veal scallop, Mediterranean red tuna, Italian 'Taggiasche' olive sauce, Cantabrian anchovies et capers.

Home-smoked 'Bömlö' Salmon. €19

Lime yoghurt

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*

“Homemade” Crozets, Morel mushrooms, French Sweetbreads. €44

Buckwheat crozets, sweetbread “gratons”, morels and veal jus.

‘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 Cod, New Caledonian “Blue” Prawns. €44

Grilled Fillet, prawns, lemon sauce, potatoes mashed with olive oil.

“European Blue” Lobster. Whole. €60

Half. €38

Grilled, tarragon butter, fresh butter in shellfish butter.

Mediterranean Red Tuna. €41

“Rare” grilled fillet, olive oil and soya sauce with garden tomato purée, fricassee of crunchy vegetables.

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) individual. €60

“Aberdeen Angus” Ribeye Steak (UK) (approx. 280 gr) €55

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

Half €29

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

“Aberdeen Angus” Flank Skirt Steak (UK).

Whole (approximate weight 300 gr) €42

Half (approximate weight 150 gr) €27

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.

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***

Raspberry soup. €18

Vanilla Crème “Brulée”. €14

Wild Bilberries, Vanilla “Catalan” Cream. €16

Crème brulée base, bilberry coulis.

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’, vanilla ice cream.

“Alternative” Strawberry Tart. €14

Breton shortbread biscuit, vanilla “mousseline” cream, strawberries.

Roasted Apricots. €14

Almond crumble, vanilla ice cream.

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

(Vanilla, Raspberry, Lemon, green Chartreuse)