

* Vegetarian Dishes

Starters

- Assortment of Cured Meats cold cuts 9,90 €
- Leek Cake and Beet Vinaigrette * 9,10 €
- Savoyard Broth (Vegetables and Bacon Soup) 9,80 €
- Black Pudding and Apple Salad 9,90 €
- Crispy Reblochon Salad * 9,90 €
- My Uncle's Terrine 9,10 €
- Young Leaf Salad * 5,00 €

Children Menu 13,50 €

- Small Tartiflette, Fruit Squash, Ice Cream.
Or
- Small Mazot Dish, Fruit Squash, Ice Cream.
(Ham, fried potatoes cake, «Oache qui rit» cheese)

Savoie Specialities (price per person)

- *Tartiflette and Green Salad* 19,50 €
(Potatoes, onions, bacon, Reblochon)
Supplement Cured Meat Platter + 5,50 €
- *La Croute Savoyarde and Green Salad* 19,50 €
(White wine, grilled cheese, mushroom, dry cured ham, on toast)
- *L' Assiette du Mazot* 23,70 €
(Assortment of cured meats, green salad, cheese, fried potato cake)
- *Raclette Tradition Rampe (mini 2 pers)* 25,70 €
With assortment of cured meats, potatoes
- *Fondue Savoyarde (mini 2 pers) ** 19,90 €
Supplement Cured Meat Platter + 5,50 €
- *Fondue Savoyarde with Cèpes (mini 2 pers) ** 24,20 €
(Cheese with local mushroom)
Supplement Cured Meat Platter + 5,50 €
- *Planchetta Three Meats (mini 2 pers)* 28,30 €
(Meats : beef, duck and chicken, plancha ,grilled vegetables)
Only beef or chicken without supplement

- *Rebloche and Green Salad ** 19,20 €
 (Half reblochon grilled, white wine, potatoes)
 Supplement Cured Meat Platter + 5,50 €

- *Boite Chaude and Green Salad ** 26,10€
 (Molleux du Reverard grilled, white wine, potatoes)
 Supplement Cured Meat Platter + 5,50 €

Savoie Dishes

- *Fricassée de Caïon Poires et Châtaignes* 20,10 €
 Pork Savoie style with pears and chestnuts

- *Filet de Poulet à la Montagnarde* 20,10 €
 Chicken fillet, cured ham, « Tomme de Savoie ».

- *Jarret de Porc à la Mondeuse* 23,90 €
 Caramelized pork shank cooked in « Mondeuse de Savoie » red wine

- *Souris d'Agneau Confite,
 au Miel et au Jus de Thym* 28,30 €
 Confit lamb shank, honey, thyme

All Savoie dishes and the grilled meats are accompanied with seasonal gratins or vegetables *

Meats

- *Beef Tartare « Charolais au Couteau »* 21,50 €
(Home cur 180g beef Tartare, green salad and fried potatoes cake)
From December 3th to April 30th
- *Grilled Tenderloin of Beef 180 gr* 20,90 €
Served with a choice of sauce
- *Grilled Tenderloin of Lamb Rumps 170 gr* 25,10 €
Served with a choice of sauce
- *Duck Breast 350 gr* 26,20 €
Served with a choice of sauce
- *Grilled Sirloin Steak 450 gr* 32,40 €
Served with a choice of sauce
- *Grilled Tenderloin of Beef 350 gr* 27,20 €
Served with a choice of sauce

Sauces

- *Cèpes Sauce (Mushroom Sauce)*
 - *Bluberry Sauce*
 - *Blue Cheese Sauce*
- Supplement seasonal gratins or vegetables 5,50 €*

Cheese

- *Two Savoie Plate of Cheese* 8,10 €
- *Faisselle with Coulis, Cream, Sugar or Honey* 6,90 €

Desserts

- *Fine Raspberries Tartlets* 8,80 €
Served with blueberry ice cream
- *Cherry and Blueberry Crumble* 8,80 €
Served with raspberry ice cream
- *Chocolate Fondant* 9,10 €
Served with vanilla ice cream
- *Pear Poached in Red Wine and Spices* 9,20 €
Served with gingerbread ice cream
- *Iced Mougat* 9,70 €

Ice Cream Alcool

- *Lemon Ice Cream Vodka* 9,60 €
- *Raspberry Ice Cream « Savoy Pétillant »* 9,60 €
- *Blueberry Ice Cream Génépy* 9,60 €

Drinks

<u>Aperitifs</u> : Coupe de Champagne	9,80 €
Kir Royal	9,80 €
Pétillant de Savoie Rosé (Local Aperitif)	5,00 €
Rose, Red or White Wine's Glasses	5,00 €
Blackcurrant, Peach, Blueberry, Blackberry, Raspberry Kir	4,20 €
Ricard	4,20 €
Martini Red or White, Porto, Suze	4,20 €
Whisky, Vodka	2cl 4,20 € 4cl 6,40 €
Jack Daniels	8,70 €
Gin Bombay Sapphire	8,70 €
Cider brut Kérisac 25cl	5,00 €
Mulled Wine	5,00 €

<u>Bottled Beer</u> : Heineken 33cl	5,00 €
Leffe 33cl	5,70 €
Blanche de Savoie 33cl	6,50 €
Beer Picon 33cl	6,00 €

<u>Sodas</u> : CocaCola, Coca Zéro, 33cl	4,00 €
Lemonade, Ice Tea, Orangina 25cl	4,00 €

<u>Fruits Juice</u> : Orange, Apple, Apricot, Strawberry, Tomato, Pineapple, Banana 25cl	4,00 €
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<u>Fruit Squash</u> : Mint, Lemon, Strawberry, Peach, Grenadine	2,90 €
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<u>Waters</u> : Evian 1litre, San Pellegrino 1litre	5,00 €
Evian ½ l, San Pellegrino ½ l, Perrier 33 cl	4,00 €

Wines

Savoie wines

Rose, Red or White Wine's Glasses 5.00 €

White Wines : 37,5 cl 75 cl

Chignin Y. Girard Madoux Prop. 14,00 € 23,00 €

Chignin Bergeron Y. Girard Madoux Prop. 20,00 € 37,50 €

Apremont J. Perrier « Fleur de Jacquère » 28,50 €

Rousselle Domaine de Méjane, Elevé en Fut de Chêne 33,00 €

Henriquet Prop,

Red Wines : 37,5 cl 75 cl

Gamay Domaine de Méjane, Henriquet Prop, 21,00 €

Mondeuse Y. Girard Madoux ou Méjane Prop. 16,50 € 27,50 €

Pinot Noir Domaine de Méjane, Henriquet Prop, 27,50 €

Mondeuse St Jean de la Porte Elevé en Fut de Chêne 33,00 €

Domaine de Méjane, Henriquet Prop,

Rose Wine : 37,5 cl 75 cl

Mondeuse Rosé Y. Girard Madoux Prop. 14,00 € 25,00 €

Pétillant Rosé Cuvée « Douce Vie » 29,90 €

Domaine de Méjane, Henriquet Prop,

Table Wine Bottled

Chardonnay (White Wine) or Merlot (Red Wine) 18,90 €

37,5 cl 75 cl

Côte du Rhône

Vaqueyras Seigneur de Fontimple (2018-19)	22,00 €	37.50 €
Crozes Hermitage Domaine Michelas St Gemms (20 19)		42.00 €
Cairanne La Reserve Maison Camille Cayran (2019)		27,00 €

Languedoc-Roussillon

Minervois Le Flo du Roy Domaine Benazeth (2019)		28,00 €
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Bourgogne

Hautes Côte de Beaune P.Germain Prop. (2018-20)		36.00 €
Saint Veran (White Wine) Domaine Chêne Prop, (2018)		29,50 €

Val de Loire

Saint Nicolas de Bourgueil «L'Pulnay» (2019)		29,60 €
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Beaujolais

Juliéna J.M Monnet Prop. (2019)		27,50 €
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Provence

Côte de Provence (Rosé Wine) Domaine de Pontfrac (2020)		26,20 €
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Bordelais

Bord Cotes de Bourg Haut Mousseau Briolais Prop (2018)	23,30 €	
Bord. Medoc Pontac Gadet Briolais Prop,(2015-16)	19,00 €	33,50 €
Bordeaux Medoc Optimus Briolais Prop, (2015-16)		50,50 €
Côte de Bergerac Moelleux (Sweet White Wine)		19,80 €
Domaine de Montlong Prop. (2018)		

Champagne

Champagne Brut S. Maillet Prop.		58,00 €
Champagne Brut "R" de Ruinardd		98,00 €

* Vintages are subject to changes during the season

Hot Drinks

Espresso	2,00 €
Large Coffee	3,90 €
White Coffee	2,20 €
White Large Coffee	4,30 €
Black Tea, Green Tea, Mint Green Tea	3,50 €
Herbal Tea : Verveine, Filleul, Camomille	3,50 €
Cappuccino Chantilly	5,50 €

Les Digestifs

Set 27	5,70 €
Limoncello	5,70 €
Génépy	6,00 €
Eau de vie de Poire William	7,20 €
Eau de vie de Mirabelle	7,20 €
Cognac VSOP	8,70 €
Chartreuse	8,70 €