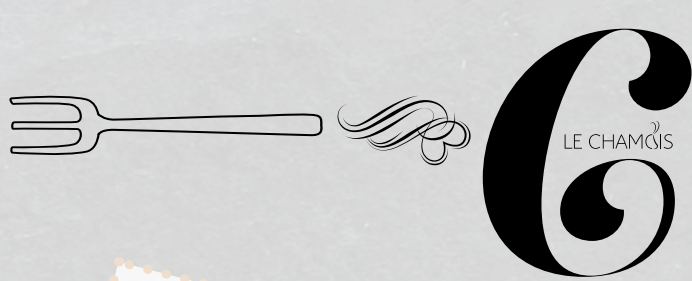


ASK FOR OUR
cocktail board



STARTERS AND SALADS

WILD GARLIC TERRINE	9,00
ASPARAGUS CREAM SOUP WITH COUNTRY BACON	10,00
BEAUFORT CHEESE TART <i>(home made)</i> GREEN SALAD ...	11,00
MOUNTAIN PLANCHA <i>(local cold meats)</i>	13,00
SAVOYARD MACHON	12,50
<i>(green salad, melted reblochon cheese, potatoes, raw ham from savoy)</i>	
MIXED SALAD <i>(salad, tomato, onions)</i>	7,50
SAVOYARD SALAD	10,50
<i>(salad, raw ham from Savoy, Comté cheese, walnuts)</i>	
HOT GOAT CHEESE SALAD	13,00
CAESAR SALAD	13,00
<i>(poultry breast, croutons, cherry tomatoes, parmesan cheese, bacon)</i>	
* FOIE GRAS WITH ITS CHUTNEY	19,00

MENU AND TODAY'S SPECIAL

REFER TO OUR SLATE

CHAMOIS MEAL PLATE

SAUTEED POTATOES, ONIONS
LARDONS, SAUSAGE FROM SAVOY,
LOCAL TOMME CHEESE
SALAD

18,00 €

CHILDREN'S MENU

(10 YEARS OLD MAXIMUM)

MINCED BEEF STEAK CHIPS OR SAUSAGE CHIPS
OR SPAGHETTI WITH BOLOGNESE SAUCE
ICE-CREAM

9,50 €

PASTA

SPAGHETTI WITH BOLOGNESE SAUCE	12,00
HOME-MADE BAKED LASAGNA	12,00
SPAGHETTI WITH REBLOCHON CHEESE	14,00

MAIN COURSES



PLATE OF CHIPS	7,00
FRANKFURT SAUSAGES <i>(2 pièces)</i> - CHIPS	10,50
GRILLED BEEF STEAK - CHIPS	12,00
FISH AND CHIPS	12,00
CHICKEN BURGER	15,00
LE CHAMOIS BURGER.....	15,00
GRILLED ANDOUILLETTE - CHIPS	16,00
RIBSTEAK FROM EMIN'S BUTCHER'S SHOP <i>(0,44lb)</i>	17,00
STEAK TARTARE, RAW OR FRIED <i>(0,55lb)</i> - CHIPS	18,50
CHOICE OF SAUCES	2,00
<i>green peppercorns, Reblochon cheese, Bonneval blue cheese</i>	
ASK FOR TODAY'S SPECIAL SIDE-DISH	

PIZZAS

BAMBINO (CHILD -10 YEARS) <i>(tomato, ham, cheese)</i>	10,00
REINE <i>(tomato, ham, mushrooms, cheese)</i>	11,00
NAPOLITAINE <i>(tomato, anchovy, caper, cheese)</i>	11,00
ORIENTALE.....	11,00
<i>(tomato, onions, sweet pepper, chorizo, cheese, olives, oregano)</i>	
CAPRICIEUSE.....	11,00
<i>(tomato, mushrooms, strasbourg sausage, ham, egg, cheese, olives, oregano)</i>	
VÉGÉTARIENNE	11,00
<i>(tomato, mushrooms, artichoke, sweet pepper, fresh tomatoes, cheese)</i>	
HAWAÏENNE <i>(tomato, ham, pineapple, cheese)</i>	11,00
BONNEVAL	13,50
<i>(cream, bonneval blue cheese, country bacon, cheese, oregano, green salad)</i>	
4 FROMAGES	13,50
<i>(tomato, cheese: Tomme, Reblochon, Bonneval, Comté, oregano)</i>	
CAMPAGNARDE	13,50
<i>(tomato, local sausage, potatoes, reblochon cheese, cream, cheese)</i>	
RACLETTE	13,50
<i>(tomato, raclette cheese, raw ham from Savoy, cream, cheese)</i>	
AMÉRICAINNE <i>(tomato, minced meat, onions, egg, cheese)</i>	15,00
REBLOCH'	15,00
<i>(tomato, mushrooms, country bacon, Reblochon, mozzarella, oregano)</i>	
BALTIQUE <i>(fresh cream, salmon, dill, green salad)</i>	15,00
SEGUIN	15,00
<i>(fresh cream, goat cheese, fresh tomatoes, apples, walnuts, green salad)</i>	
TRUFFE	16,00
<i>(fresh cream, omelette, mushrooms, truffle, green salad)</i>	

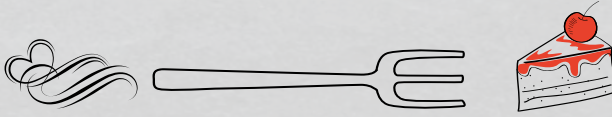
EXTRA CHARGE OF 2 EUROS PER INGREDIENT

ALL OUR PIZZAS CAN BE TAKEN AWAY

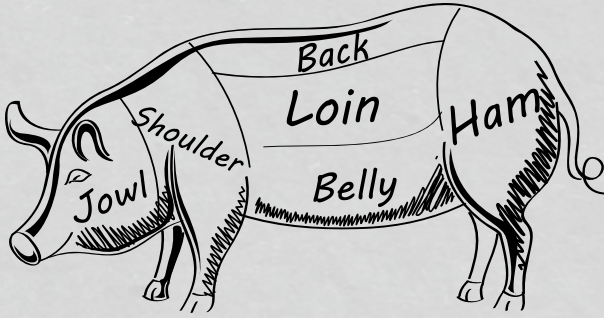
Our Specialities

REFER TO OUR EVENING BOARD





CHEESES



CHEESE : TOMME OR REBLOCHON OR COMTE	4,00
COTTAGE CHEESE WITH CREAM OR RED BERRY COULIS	4,50
3 MATURED CHEESES FROM OUR MOUNTAIN PASTURE	8,00
FRESH FRUIT SALAD	6,00
MYSTERE ICE-CREAM	7,00
HOME-MADE BLUEBERRY TART	7,00
MIXED BERRIES CRUMBLE	7,00
SEASONAL PASTRY	7,00
CHOCOLATE MOUSSE	7,00
ECRIN AU CHOCOLAT	8,00
VANILLA CRÈME BRÛLÉE	8,00
HOME-MADE TIRAMISU	8,00
HOME-MADE TARTE TATIN – VANILLA ICE-CREAM ...	8,00
COFFE, TEA OR CHOCOLATE WITH DESSERT SELECTION	9,00

FONDUES, RACLETTE, PIERRADES ON RESERVATION

SAVOYARD SPECIALITIES

SAUSAGE FROM SAVOY COOKED IN APREMONT WINE	16,00
TARTIFLETTE – COLD MEATS – GREEN SALAD	17,00
TARTI CROZI	20,00
<i>(small cubes of savoyard buckwheat pasta, slivers of raw ham from savoy, au gratin with reblochon cheese, green salad)</i>	
SAPIN CHAUD, potatoes, cold meats, salad	20,00
HOME-MADE SAVOYARD BEEF-STEW	23,00
<i>(chuck steak, shin of beef, marrowbone, potatoes, broth vegetables)</i>	
ROASTED KNUCKEL COOKED IN LE CHAMOIS BEER	23,00

BUCKWHEAT GALETTES

COMPLÈTE (egg, ham, Comté cheese)	8,00
CREP'HOT DOG	9,00
<i>(Strasbourg sausage, candied onions, mustard, comté cheese)</i>	
VÉGÉTARIENNE	9,00
<i>(tomato, mushrooms, sweet pepper, artichoke, mozzarella cheese)</i>	
BERGÈRE (hot goat cheese, honey, walnuts, croutons)	9,50
FORESTIÈRE (mushrooms, ham, Comté cheese, cream)	9,50
CREP'PIZ (Fresh tomatoes, mozzarella cheese, country ham, pesto)	10,50
4 FROMAGES (4 cheese : Reblochon, goat, Bonneval, Comté)	10,50
TEXANÈ (tomato fondue, minced meat, egg, onions)	10,50
FONDANTE (potatoes, raclette cheese, ham from Savoy) ...	10,50
NORDIQUE	11,50
<i>(smoked salmon, leak fondue, fresh cream, chives)</i>	

ALL OUR GALETTES ARE SERVED WITH GREEN SALAD

DRINKS AND WINE

REFER TO OUR BOARD

PITCHER

35,19 fl oz 17,6 fl oz 8,8 fl oz

Provence rosé wine	15,00	9,00	6,00
Savoie white wine (AOP)	15,00	9,00	6,00
Côtes-du-Rhône red wine (AOP)	15,00	9,00	6,00

AFTER 3 PM

ASK FOR OUR SNACK BOARD

FRENCH PANCAKES

SUGAR	4,00
BLUEBERRY, STRAWBERRY OR RASPBERRY	4,50
CHESTNUT CREAM OR CHOCOLATE	5,00
NUTELLA	5,50
SALIDOU (salted caramel)	6,50
FLAMBÉE (liqueurs : Gd-Marnier, Rhum, Génépi, Chartreuse) ...	7,80
ALPINE (blueberry sorbet, blueberries, whipped cream)	7,80
NUTELLA BANANA	7,80
BANANA (banana, chocolate, almonds, whipped cream)	7,80
BELLE HELÈNE (pear, chocolate, whipped cream, almonds) ...	7,80
TATIN (caramelised apples, salted caramel, vanilla ice-cream) ...	8,00
EXTRA-CHARGE : WHIPPED CREAM	1,50 €
SCOOP OF ICE-CREAM	2,00 €

ICE-CREAMS

vanilla, chocolate, coffee, strawberry, rum-raisin, lemon, mint, blueberry, pistachio, genepy ice-creams and sorbets



2 SCOOPS : 4,00	3 SCOOPS : 6,00
COUPE CHAMOIS	7,50
<i>(vanilla, raisins with rum, whipped cream, almonds)</i>	
PÊCHE MELBA (vanilla, peach, redcurrant coulis, whipped cream)	7,50
POIRE BELLE HÉLÈNE	7,50
<i>(vanilla, pear, hot chocolate covering, almonds)</i>	
CHOCOLAT LIÉGEOIS	7,50
DAME BLANCHE (vanilla, hot chocolate, whipped cream) ...	7,50
COLONEL (lemon sorbet, vodka)	8,50

EXTRA-CHARGE WHIPPED CREAM : 1,50 €

SNOWMOBILING



Ask HERE