

First Plate

	€
Terrine of wild boar and blueberries Maison, salad	22
Carpaccio of duck with basil, slice of Parmigiano	24
Fine salade, with crayfishes and green asparagus	24
Tartare of fresh local char, blini with whipped cream	25
Gillardeau oysters N°4 Half dozen, rye bread	25
Center-cut smoked salmon fillet, yellow Chartreuse blini	25
Fresh duck liver cooked au torchon (Glass of Sauternes 19€)	32
Iberico ham bellota pata negra Admiracion, tomatoe on toast	33
Caviar Sturia Prestige small potatoe "grenaille" whipped cream	195

First Plate (hot)

Mariettes du Praz (traditional savoyard Polenta soup) slices of truffle	16
Pea soup, cubes of Foie Gras , Truffle chantilly	24
Risotto of crozets and mushrooms, chips of beaufort	25
Bouchot Mussels and Chanterelles soup, saffron flavoured	26
Fresh duck liver in a frying pan, Savoie farçon	40

Fish

Meagre filet (Red Label), Virgin sauce, mashed potatoes with thyme	39
Lobster raviolis in seafood sauce	45
Fillet of wild Seabass, potato scales, Champagne sauce	46

Meat

Traditional french Pot au Feu (boiled beef) with vegetables	37
Conserve of duck with potatoes and boletus	39
Potatoe purée with tail of beef, truffle sauce	39
Bresse poultry, morels and creamy Vin jaune sauce	42
Beef fillet Rossini (slice of Foie Gras) with gnocchis and beaufort (plain 47€)	57

From Savoie

Fondue Savoyarde 36 €

(made with 3 cheeses)

(min 2 pers. Price p.pers)

Served with a green salad and walnuts

Or

Fondue with chanterelles 43€

(made with 3 cheeses and mushrooms)

Suggestions : **Plate of Cold meat (pork) 25 €**

Viande des Grisons (beef) 30 €

Iberico Ham Bellota Pata Negra Admiracion 33€

Cheese

Plate of local cheeses (Tomme, beaufort, Reblochon)	€ 14
Fresh cream cheese with Fir Honey or home-made jam	12

Desserts

Savoie sponge cake, blueberry marmelade and custard	14
Crystallised pippin Apple with cinnamon and caramel ice cream	14
Crème brûlée with praline of St genix (Almonds)	14
Savoyard Matafan (thick pancake) stuffed with pear, sorbet	16
Mont Blanc, meringue and chestnut cream, candied and glazed chesnut	17
Fritter and home made Chocolate mousse	17
Fresh Red and Citrus fruits in Fir honey sauce	19

Chef Thierry Mugnier. Since 1994. Maître Restaurateur.