

MENUS

First Plate

	€
Carpaccio of duck with basil	22
Salad with potatoes stuffed with reblochon cheese and slice of Grisons meat	23
Home made terrine of wild boar and bilberries, onion jam	23
Tartare of fresh local char, blinis with Caviar d'Aquitaine	26
Fresh duck liver cooked au torchon (Glass of Sauternes 17€)	31
Bellota Iberico de Jabujo Ham, bread and tomatoes	32

First Plate (hot)

Pea soup, cubes of Foie Gras	20
Risotto of crozets and mushrooms, slices of beaufort	23
Pig's trotter boned, mustard seed sauce	25
Mussels and Chanterelles soup, saffron flavoured	25
Fresh duck liver in a frying pan	38

Fish

Lobster ravioli in seafood sauce	36
St Jacques scallops and endive in citrus fruit sauce	38
Fillet of wild Seabass, potato scales Champagne sauce	40

Meat

Traditional french Pot au Feu (boiled beef) with vegetables	35
Conserve of duck with potatoes and boletus	36
Potatoe purée with tail of beef	36
Sweatbread of veal, morels and Vin jaune	39
Beef fillet with gnocchis and beaufort	42

From Savoie

Fondue Savoyarde 32 €

(made with 3 cheeses)

(min 2 pers. Price p.pers)

Served with a green salad and walnuts

Fondue with chanterelles 37€

Suggestions : Plate of Cold meat (pork) 23 €

Viande des Grisons (beef) 27 €

Iberico Bellota de Jabujo 31 €

Cheese

Plate of local cheeses (Tomme, beaufort, Reblochon) 13 €

Fresh cream cheese with Honey from Savoie or home-made jam 11

Desserts

Crystallised pippin Apple with cinnamon and caramel ice cream 13

Matafan (pancake) with pears from Savoie 13

Crème brûlée with praline of St genix 13

Chilled apricot and rice pudding 13

Fritter and home made Chocolate mousse 15

Fresh Red and Citrus fruits in Savoie honey sauce 16

Restaurant Le Genépi

73 120 Courchevel 1850

Sur Réservation au : 04 79 08 08 63