

To start

Ours Salads and appetizers

"These are all composed of endive, tomatoes and seasonal salad"

Starter Main Course

- 12,30€ 16,40€ **Monsieur Seguin's salad**
and his goat chaplain with honey, walnuts, chives and tomatoes confit
- 11,50€ 15,90€ **Cesar Salad**
Salad, chicken breast, tomato, croutons, Parmesan shavings
- 12,80€ 17,80€ **Salmon tartare**
with Chermoula sauce
- 9,80€ **Onion soup**
crouton and grated cheese from our friend Pierre Gay «MOF»
- 9,80€ **Autumn soup**
with mushrooms and roasted hazelnuts

Behind the Mont Blanc

- 16,90€ **Risotto** with mushrooms
- 14,90€ **Tartine "bruschetta", vegetarian** and salad

From Thursday to Saturday evening :

Formula for 19€

Formula Mussels and homemade chips,
accompanied by a beer or a glass of wine, at your choice

— Dishes served on their own may only be served as a main course —
— Starters are served without chips — Price Net in euros —

To continue...

Sea and Lake (depending on availability)

- 19,80€ **Perch fillets**, Meunière
with "homemade" fries, green salad, and tartar sauce
- 17,80€ **Back of cod cooked**
with shellfish broth, forest risotto and seared vegetables of the moment
- 18,90€ **Pavers of salmon** reduction of citrus and pink berries, forest risotto
and seared vegetables of the moment

Butcher Corner

- 18,40€ **Raw beef tartare**,
just grasped or Italian with its parmesan shavings
- 23,80€ **Entrecote steak with Forest Sauce** (300 gr)
gratin or "homemade" fries and salad
- 16,80€ **Grilled Sirloin steak**, Maître d'hôtel butter, "homemade" fries and salad
- 18,60€ **Braised lamb mouse**, with rosemary and pistachio butter,
gratin dauphinois and vegetables of the day.
- 19,60€ **Confit of duck with crunchy**
little swimming of citrus with honey and gratin dauphinois.

Savoie specialties (sup. charcuterie + 6€)

Three-Cheeses Fondue Savoyard

selected by Pierre Gay « Meilleur Ouvrier de France »

19,80€ - Cep mushrooms and green salad

18,50€ - Traditional and green salad

17,90€ **Tartiflette** with cured raw ham, green salad

18,30€ **The Diots "craft"** and red wine sauce, with Crozet gratin

19,60€ **"Breaded" Petit Reblochon cheese** with potatoes, charcuterie, green salad

22,80€ **Savoie Raclette** (Minimum 2 people)

(per pers.) Its potatoes, the Italian cold cuts and its seasonal salad

The Suggestion "of the Moment"

29,00€

Monsieur Seguin's salad

or

Chermoula salmon tartare



Grilled Sirloin steak, Maitre d'hotel butter
fresh fries «House», salad bouquet

or

Pavers of salmon, reduction of citrus and pink berries,
forest risotto and seared vegetables of the moment



Desserts you will be told