

APERITIF AND AMUSES BOUCHES

Fried prawns	4,50€/ 100g
Mini brioche with foie gras and fig jam	3,20€/ each
Mini blinis with chive cream and smoked salmon	1,70€/ each
Mini blinis with smoked salmon rilette	1,70€/ each
Mini rilette on toast	0,90€/ each
Mini bruschetta with mozzarella or goat cheese	1,30€/ each
Mini quiche	1,10€/ each
Mini flamiche	1,10€/ each
Mini bouchée à la reine	1,70€/ each
Mini snail and garlic butter pastries	1,90€/ each
Puff pastry sausage roll	0,90€/ each
Mini pizza	0,90€/ each

Home-Made soup

Boletus mushrooms soup	9,90€/ liter
Vegetables soup	8,90€/ liter
Lentils soup	8,90€/ liter
Onion soup	7€/ liter
Pumpkin soup	9,90€/ liter

STARTERS

Home-made smoked salmon	7,30€/ 100gr
Home-Made blinis	0,60€/ each
Home-made foie gras	13,30€/ 100gr
Snail with parsley butter	10€/ 12 each
Shellfish and scallop	5,70€/ each
Langoustine ravioli with a shellfish coulis	12€/ a portion
Boletus mushroom ravioli	3,50€/ 100 gr
Vol-au-vent	5,50/ each
Bruschetta	7,50€ / each
Leek pie	2,90€ / each
Quiche	2,80€/ each
Cheese pie	4€/ each

SALAD

Gratted carrots	14€ /kg
Beetroot salad	15€/ kg
Lentil salad	19€/ kg
Greek salad	19€/ kg
Grenobloise salad	20€/ kg
Piadmontese salad	16€/ kg
Tabouleh	17€/ kg
Parisienne salad	17€/ kg

TTC

Homemade dish without trim

Pot au feu and its marrow bone	11€/ a portion
Stuffed pepper	25€/ kg
Stuffed eggplant	23€/ kg
Stuffed tomatoes	24€/ kg
Chicken breast with sauce	23€/ kg
Pork and spinach meat balls	23€/kg
Cassoulet	12€/ a portion
Choucroute	12 €/ a portion
Cordon bleu	8€/ a portion
Couscous et samolina	12€/ kg
Braised duck leg with mushroom	8,90€/ a portion
Braised beef	21€/ kg
Sausage with bacon and onions	6,90€/ a portion
Endive with ham	17€/ kg
Farcis de l'Oisans	11€/ a portion
Cut of beef with sauce	62€/ kg
Filet mignon pork with sauce	28,60€/ kg
Mixed beef with mashed potatoes	18,90€ / kg
Beef lasagna	18,90€/ kg
Beef tongue	22€/ kg
Salmon lasagna	23,90€/ kg
Lamb stew	27€/ kg
Pork and cabbage stew	12€/ a portion
Rump steak with pepper sauce	42€/ kg
Veal fillet morel sauce	58€/kg
Pork with lentils	12€/ a portion
Basque chicken	9,90€/ a portion
Veal	25€/kg
Lamb shank	30 €/kg

FISH COOKED BY US

Salmon cooked in wine,cream and tomatoes	10,50€/ a portion
Langoustine ravioli with a shellfish coulis	12€/a portion
Cod fillet with seafood cocktail sauce	10,50€/a portion
Stuffed squid Nantua sauce	60€/kg
King prawns	70€/kg
Julienne fillet with sauce	8,90€/ a portion
Whiting fillet witht sauce	8,90€/ a portion
Skate fillet with cape sauce	9,50€/ a portion
Saithe fillet (coalfish) with sauce	10,50€/ a portion

VEGETABLES

Potatos gratin Dauphinois	18€/kg
Pasta gratin	18€/kg
Pommes dauphines	19€/ kg
Mashed potatoes	19€/kg
Carrot puree	13€/kg
Celeri puree	13€/ kg
Tagliatelle	13€/kg
Rice	12€/kg
Ceps	59€/kg
Ratatouille	15€/kg
Green beans	13€/kg
Bresed endives	14€/ kg
Vegetable pan	13€/ kg
Vegetable méditerranéenne	14€/ KG
Flan of vegetables	1,90€/ piece
Provencal tomatoes	0,90€/a piece
Potato pancake	2,90€/ a portion
Small portion of potato fries	3,50€
Big portion of potato fries	5,50

HOME-MADE DESSERT

Chocolate fondant	3€/ piece
Creme brulee	4,50€/ piece
Nut pie	3,50€/ piece
Lemon tart	3,50€/ piece
Apple pie	3,50€/ piece
Blubberies clafoutis	3€/ piece
Fromage blanc	8,90€/ kg
Confiture myrtilles	19,50€/ kg

ROTISSERIE

Roast chicken	11€
Chicken Farmer	18€
Jambonneau	19,75/ kg
Hind pork ham knuckle	
Roasted chicken with 600g of potatoes gratin Dauphinois	18€/ the menu
Roasted chicken with French fries tray	16,50€ / the menu
Roasted chicken with 1kg of potatoes gratin Dauphinois or french fries tray	21,50€/ the menu
Roasted chicken with 600gr of potatoes gratin Dauphinois or french fries tray	24,50€/ the menu
Roasted chicken with 1kg of potatoes gratin Dauphinois or 2 french fries tray	28,50€/ the menu

SPECIALITES

Cheese Fondue Savoyarde	8,50€ / a portion
200gr of cheese with white wine	
Chesse Fondue Savoyarde	12€ / a portion
200gr de fromage , white wine with cured meats	
Fondue bourguignone	13,60€ / a portion
300gr of beef with sauce	
Pierrade	14,60€ / a portion
Beef, chicken, duck breast with sauce	
Raclette pasteurisée	10€ / a portion
200gr of cheese pasteurized milk with cured meat	
Raclette au lait cru	12€ / a portion
200gr of chesse unpasteurized with cured meat	
Raclette three chesse	13€ / a portion
210gr of chesse unpasteurized milk, smoked chesse and Morbier	
Raclette ancienne au lait pasteurisé	13€ / a portion
300gr of chesse pasteurized milk with cured meat	
Raclette ancienne au lait cru	15€ / a portion
300gr of chesse unpasteurised milk	
Potetos 2€/	250gr a portion
Tartiflette	17,50€ / kg
Chesse reblochon, potatoes, oignon, bacon	
Croziflette	19,50€ / kg
Chesse reblochon, pasta, oignon, bacon	