

STARTER

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Pork pâté from the chef with hazelnuts from Piémont
Toasted bread, cherries pickles and blueberries condiment.

Summer fruits, melon, peach, watermelon
In a mixed cereals salad with preserved tomato and oregano.

Local goat cheese from Au Cœur de Montjoie,
Aubergine caviar and preserved tomato in a toast,
green salad with honey seasoning.

Marinated slices of trout from the lake with coconut milk,
cucumber in soja with lime.

Duck foie gras, dried fruit chutney
slice of toasted dried fruit's bread (extra charge 8€).

GRILLED MAIN COURSE

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Catch of the day,
Liveche, celery flavoured plant in olive oil with dried apricots.

Filet of chicken, fresh cream cheese
with preserved lemon and cumin.

Rolled preserved lamb, rosemary and preserved garlic mustard.

Rump of veal, blueberries mustard.

Piece of Iberian pork, preserved sweet peppers
with onion and Espelette pepper.

Thick veal liver, shallots confit in salted butter.

Cold preparation served
with highly seasoned sauce

Steak tartare, raw minced steak with chopped onions,
capers, parsley, seasoning and green salad.

For the aperitif

Parma Ham 8,50€
Dry and smoked sirloin of beef 8.50€
Bread Focaccia with truffle oil 6,50€

EXCEPTIONAL BEEF

Main Course + Garnish + Dessert
Tasmanian pepper mustard sauce

NOIX D'ENTRECÔTE ≈300gr
ARGENTINE OR IRLANDE
= 42€/pers.

MATURED ENTRECÔTE ≈300gr
From the market
= 45€/pers.

CÔTE DE BŒUF FOR 2 PERS
= 58€/pers.

Extra starter : 8€
Extra Duck Foie Gras : 16€
Starter instead of dessert : 3€

GARNISH

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Mashed potato with butter.

Baked potato flattened
Fresh cream cheese with herbs.

Grilled courgette
with pesto and Halloumi Greek cheese.
Ratatouille, mixed Provencal vegetables.
Truffle mashed potato (extra charge 6€).

Additional garnish : 4€.

Additional truffle mashed potato :
Small pot ≈200gr (1/2 pers) : 10€.
Large pot ≈440gr (3/4pers) : 22€.

CHEESE OR DESSERT

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Local cheese Tomme Palouze.

St Marcellin de la Mère Richard
Fully-matured cheese for 2 pers.

Coulommiers cheese stuffed with truffle (extra charge 5€).

Selection of pastry from Séracgourmet.
Scoop of ice cream.

STARTER

+ MAIN COURSE

+ GARNISH

+ LE DESSERT

= 32 €

STRATER / MAIN COURSE or MAIN COURSE / DESSERT 29€
CHILD MENU (up to 10 years old) / Main course / Dessert 18€
Lunch menu : today's special + dessert à 22€
(Tuesday to Friday) A list of allergenic products is available.