

MENU SIMPLICITE 28.50 €

Harmony of parsnip and pumpkin veloute, bouillabaisse of wild mushrooms

or

Tender calf's brains in mille-feuille pastry French toast with Grenoblois sauce

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Try my Coq au Vin served as a casserole

or

White fish tournedos with Argan oil Cream of celery with mascarpone

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Strained fromage blanc with cream

or

Roasted Saint Marcellin cheese wrapped in sesame seeds

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New generation tiramisu with Chantilly cream



All taxes included

## MENU CARTE 38.00 €

STARTER FROM THE MENUS AT 28.50 €  
MAIN COURSE FROM THE MENUS AT 43.00 €

or

STARTER FROM THE MENUS AT 43.00 €  
MAIN COURSE FROM THE MENUS AT 28.50 €

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Roasted Saint Marcellin cheese wrapped in sesame seeds

Or

Selection of Savoie and various assorted cheeses

Or

Fresh goat with nut oil and leeks

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New generation tiramisu with Chantilly cream

Or

Rice pudding with passion fruit froth



All taxes included

## MENU TERRE ET LAC 43.00 €

Large ravioli of snails and frogs' legs with a bouillon of mild garlic and spices

Or

Marble of fresh foie gras of smoked duck breast

Or

Fresh duck foie gras burger with fried cep mushrooms Pumpkin mousse

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Fried belly of Arctic char Autumn vegetarian roll, soya vinaigrette

Or

Glazed, sautéed Vendée pigeon Fried vegetable casserole, with a simple, reduced sauce

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Fresh goat with nut oil and leeks

Or

Selection of Savoie and various assorted cheeses

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An emotion of crème brûlée topped with crispy chocolate hazelnut

Or

Rice pudding with passion fruit froth



All taxes included

MENU CARTE 49.00 €

STARTER FROM THE MENUS AT 43.00 €  
MAIN COURSE FROM THE MENUS AT 56.00 €

or

STARTER FROM THE MENUS AT 56.00 €  
STARTER FROM THE MENUS AT 43.00 €

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Fresh goat with nut oil and leeks

Or

Selection of Savoie and various assorted cheeses

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An emotion of crème brûlée topped with crispy chocolate hazelnut

Or

Soured house Vacherin with scattered pralines



All taxes included

## MENU PLAISIR 56.00 €

Roast langoustine on a mousse of marrow bone, raw and seasoned

Or

Spicy meat sauce Reduced Orlane lobster, with notes of fresh tarragon

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Flash fried scallops, minestrone of seafood juice Prawn tail tempura

Or

Sweetbreads with roasted clams, dressed with jus Arborio risotto with truffles

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Fresh goat with nut oil and leeks

or

Selection of Savoie and various assorted cheeses

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Soured house Vacherin with scattered pralines

Or

Crispy puff pastry with pears, caramel ice cream, pear sorbet



All taxes included

MENU SENSATION 89.00 €  
Serves for 2 minimum persons' or all the table

Marble of fresh foie gras of smoked duck breast

Large ravioli of snails and frogs' legs with a bouillon of mild garlic and spices

Large ravioli of snails and frogs' legs with a bouillon of mild garlic and spices

Fried belly of Arctic char Autumn vegetarian roll, soya vinaigrette

Sweetbreads with roasted clams, dressed with jus Arborio risotto with truffles

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Fresh goat with nut oil and leeks  
Or  
Selection of Savoie and various assorted cheeses

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Soured house Vacherin with scattered pralines  
Or  
Crispy puff pastry with pears, caramel ice cream, pear sorbet

This menu can't be served after 13h15 et 21h15



All taxes included

# STARTERS

Harmony of parsnip and pumpkin veloute, bouillabaisse of wild mushrooms 22.70 €

Tender calf's brains in mille-feuille pastry French toast with Grenoblois sauce 22.70 €

Large ravioli of snails and frogs' legs with a bouillon of mild garlic and spices 23.80 €

Marble of fresh foie gras of smoked duck breast 24.70 €

Fresh duck foie gras burger with fried cep mushrooms Pumpkin mousse 28.50 €

Roast langoustine on a mousse of marrow bone, raw and seasoned 28.50 €

Spicy meat sauce Reduced Orlane lobster, with notes of fresh tarragon 34.00 €



All taxes included

# FISH DISHES

White fish tournedos with Argan oil Cream of celery with mascarpone 23.70 €

Fried belly of Arctic char Autumn vegetarian roll, soya vinaigrette 25.57€

Flash fried scallops, minestrone of seafood juice Prawn tail tempura 28.25 €

Shepherd's pie of meagre fish, roasted in its skin, coral urchin mousse 25.57€

## OUR SUGGESTIONS



All taxes included

# MEAT DISHES

Try my Coq au Vin served as a casserole 23.80 €

Si Subtle beef (German) cut from the fillet the way Rossini liked it  
with Charlotte potatoes enhanced with young vegetables 31.87 €

Sweetbreads with roasted clams, dressed with jus Arborio risotto with truffles 31.87 €

Glazed, sautéed Vendée pigeon Fried vegetable casserole, with a simple, reduced sauce 31.87 €

Aravis paella, made in the Chalet's own style 29.60 €

## OUR SUGGESTIONS



All taxes included

## OUR CHEESE SELECTION

- Fresh goat with nut oil and leeks 7.90 €
- Roasted Saint Marcellin cheese wrapped in sesame seeds 6.20 €
- Selection of Savoie and various assorted cheeses 8.60 €
- Strained fromage blanc with cream 2.85 €

## GOURMET DESSERT SENSATIONS

- Vacherin with scattered pralines 11.50 €
- Crispy puff pastry with pears, caramel ice cream, pear sorbet (30 minutes) 11.50 €
- Sweet homemade hot chocolate cake with a soya and a nuts ice cream (15 minutes) 11.50 €
- An emotion of crème brûlée topped with crispy chocolate hazelnut 11.50 €
- New generation tiramisu with Chantilly cream 11.50 €
- Rice pudding with passion fruit froth Soured house 11.50 €
- Compilation of desserts from the chalet's 28.00 €

**PLEASE ORDER YOUR DESSERT AT THE START OF YOUR MEAL, TO REDUCE WAITING TIME**



All taxes included