

MENU SIMPLICITE 29.00 €

Chilled watercress soup, poached egg, bacon thin, rye baguette

or

Bouillabaisse of rock fish in jelly of Chalet Its side dishes

Charlotte of veal's kidneys, mild onion confit in port Veal jus spiced with fresh tarragon

or

Lavaret loin roasted in salt, aromatic herbs Delicacy of fragranced shortbread

Strained fromage blanc with cream

or

Roasted Saint Marcellin cheese wrapped in sesame seeds

Thin slices of Granny Smith apple in iced lemon tea Wild parsley sorbet

or

A two-chocolate crisp Exotic milk shake



All taxes included

MENU CARTE 38.00 €

STARTER FROM THE MENUS AT 29.00 €
MAIN COURSE FROM THE MENUS AT 43.00 €

or

STARTER FROM THE MENUS AT 43.00 €
MAIN COURSE FROM THE MENUS AT 29.00 €

Roasted Saint Marcellin cheese wrapped in sesame seeds

Or

Selection of Savoie and various assorted cheeses

Dessert of your choice from the menu



All taxes included

MENU TERRE ET LAC 43.00 €

Fresh marbled spicy duck foie gras, tasting of Marcel Viallet Apremont wine

Or

Freshly caught scallops with shellfish Sweet potato mash with duck jus

Fried belly of Arctic char Autumn vegetarian roll, soya vinaigrette

Or

Rack of lamb with a vegetable tagine, tournedos duck breast with citrus butter

Fresh goat with nut oil and leeks

Or

Selection of Savoie and various assorted cheeses

Dessert of your choice from the menu



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 €

Fresh goat with nut oil and leeks

Or

Selection of Savoie and various assorted cheeses

Dessert of your choice from the menu



All taxes included

MENU PLAISIR 56.00 €

Vinaigrette of spring vegetables and grilled rock red mullet Tapenade of aubergines

Or

King-size roasted prawns, vegetable sushi, sea lettuce, virgin herb oil

St Pierre Aiguillette prepared in typical Dieppe style

Or

Thickened broth thinly sliced beef (German) with fillet cut just as Rossini used to like it
Meat jus with a truffle flavour

Fresh goat with nut oil and leeks

or

Selection of Savoie and various assorted cheeses

Dessert of your choice from the menu



All taxes included

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

Fresh marbled spicy duck foie gras Tasting of Marcel Viallet Apremont wine

Freshly caught scallops with shellfish Sweet potato mash with duck jus

Vinaigrette of spring vegetables and grilled rock red mullet Tapenade of aubergines

Fried belly of Arctic char Autumn vegetarian roll, soya vinaigrette

Thickened broth Thinly sliced beef (German) with fillet cut just as Rossini used to like it
Meat jus with a truffle flavour

Fresh goat with nut oil and leeks

Or

Selection of Savoie and various assorted cheeses

Dessert of your choice from the menu

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



All taxes included

STARTERS

Chilled watercress soup, poached egg, bacon Thin rye baguette 19.80 €

Bouillabaisse of rock fish in jelly of Chalet Its side dishes 22.70 €

Freshly caught scallops with shellfish Sweet potato mash with duck jus 23.80 €

Fresh marbled spicy duck foie gras Tasting of Marcel Viallet Apremont wine 24.70 €

Vinaigrette of spring vegetables and grilled rock red mullet Tapenade of aubergines 28.50 €

King-size roasted prawns Vegetable sushi, sea lettuce Virgin herb oil 28.50 €



All taxes included

FISH DISHES

Lavaret loin roasted in salt, aromatic herbs Delicacy of fragranced shortbread 23.70 €

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

St Pierre Aiguillette prepared in typical Dieppe style 29.57 €

Tasty gravy Grilled filet of lake fish cooked my way (Arctic charr, lavaret, perch) 27.78 €

Wild bass (1.2 kg) for 2 people simple grilled Truffle butter 70.00 €

OUR SUGGESTIONS



All taxes included

MEAT DISHES

Charlotte of veal's kidneys, mild onion confit in port Veal jus spiced with fresh tarragon 23.80 €

Thickened broth Thinly sliced beef (German) with fillet cut just as Rossini used to like it
Meat jus with a truffle flavour 31.87 €

Rack of lamb with a vegetable tagine Tournedos duck breast with citrus butter 29.87 €

Free-range young pigeon slowly simmered in red wine Spring vegetables Cooking 31.87 €

Juices Rib of beef (Germany) served on a griddle 58.00 €
(Piece of a minimum of 1 Kg served for two guests)

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 €
- Thin slices of Granny Smith apple in iced lemon tea Wild parsley sorbet 11.50 €
- Sweet homemade hot chocolate cake with a sorbet (10 minutes) 11.50 €
- An emotion of crème brûlée topped with crispy chocolate hazelnut 11.50 €
- A two-chocolate crisp, Exotic milk shake 11.50 €
- A bowl of fresh fruits and sorbets 14.00 €
- Delicacy of red berry shortbread embellished with a verbena mint sorbet 11.50 €
- Compilation of desserts from the chalet's 28.00 €

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



All taxes included