

## **\* Vegetarian Dishes**

### **Starters**

- **Assortment of Cured Meats cold cuts** 9,90 €
- **Leek Cake and Beet Vinaigrette \*** 9,10 €
- **Savoyard Broth** 9,80 €  
( Vegetebales and Bacon Soup )
- **Black Pudding and Apple Salad** 9,90 €
- **Crispy Reblochon Salad \*** 9,90 €
- **My Uncle's Terrine** 9,10 €
- **Young Leaf Salad \*** 5,00 €

### **Children Menu 13,50 €**

- **Small Tartiflette, Fruit Squash, Ice Cream.**  
**Or**
- **Small Mazot Dish, Fruit Squash, Ice Cream.**  
(Ham, fried potatoes cake, «Vache qui rit» cheese)

# Savoyard Specialities ( price per person )

- **Tartiflette and Green Salad** **19,50 €**  
(Potatoes, onions, bacon, Reblochon)  
Supplement Cured Meat Platter + 5,50 €
- **La Croustade Savoyarde and Green Salad** **19,50 €**  
(White wine, grilled cheese, mushroom, dry cured ham, on toast )
- **L' Assiette du Mazot** **23,70 €**  
(Assortment of cured meats, green salad, cheese, fried potato cake)
- **Raclette Tradition Rampe (mini 2 pers)** **25,70 €**  
With assortment of cured meats, potatoes
- **Fondue Savoyarde (mini 2 pers) \*** **19,90 €**  
Supplement Cured Meat Platter + 5,50 €
- **Fondue Savoyarde with Cèpes (2 pers)** **24,20 €**  
( Cheese with local mushroom )  
Supplement Cured Meat Platter + 5,50 €
- **Planchetta Three Meats (mini 2 pers)** **28,30 €**  
(Meats : beef, duck and chicken, plancha ,grilled vegetables)

**Only beef or chicken without supplement**

- **Rebloche and Green Salad \*** **19,20 €**  
 (Half reblochon grilled, white wine, potatoes)  
 Supplement Cured Meat Platter + 5,50 €
  
- **Boite Chaude and Green Salad \*** **26,10€**  
 (Moelleux du Revard grilled, white wine, potatoes)  
 Supplement Cured Meat Platter + 5,50 €

### Savoyard Dishes

- **Fricassée de Caïon Poires et Châtaignes** **20,10 €**  
**Pork Savoyard style with pears and chestnuts**
  
- **Filet de Poulet à la Montagnarde** **20,10 €**  
**Chicken fillet, cured ham, « Tomme de Savoie ».**
  
- **Jarret de Porc à la Mondeuse** **23,90 €**  
**Caramelized pork shank cooked in « Mondeuse de Savoie » red wine**
  
- **Souris d'Agneau Confite,  
 au Miel et au Jus de Thym** **28,30 €**  
**Confit lamb shank, honey, thyme**

**All Savoyard dishes and the grilled meats are  
 accompagnés with seasonal gratins or vegetables \***

## Meats

• **Beef Tartare « Charolais au Couteau » 21,50 €**  
(Home cur 180g beef Tartare, green salad and fried potatoes cake)  
From December 3th to April 30th

• **Grilled Tenderloin of Beef 180 gr 20,90 €**  
Served with a choice of sauce

• **Grilled Tenderloin of Lamb Rumps 170g 25,10 €**  
Served with a choice of sauce

• **Duck Breast 350 gr 26,20 €**  
Served with a choice of sauce

• **Grilled Sirloin Steak 450 gr 32,40 €**  
Served with a choice of sauce

• **Grilled Tenderloin of Beef 350 gr 27,20 €**  
Served with a choice of sauce

## Sauces

- **Cèpes Sauce ( Mushroom Sauce )**
- **Bluberry Sauce**
- **Blue Cheese Sauce**

**Supplement seasonal gratins or vegetables 5,50 €**

## Cheese

- **Two Savoie Plate of Cheese** 8,10 €
- **Faisselle** 6,90 €  
**with Coulis, Cream, Sugar or Honey**

## Desserts

- **Fine Raspberries Tartlets** 8,80 €  
**Served with blueberry ice cream**
- **Cherry and Blueberry Crumble** 8,80 €  
**Served with raspberry ice cream**
- **Chocolate Fondant** 9,10 €  
**Served with vanilla macadamia nuts ice cream**
- **Pear Poached in Red Wine and Spices** 9,20 €  
**Served with gingerbread ice cream**
- **Iced Nougat** 9,70 €

## Ice Cream Alcool

- **Lemon Ice Cream Vodka** 9,60 €
- **Raspberry Ice Cream « Savoy Pétillant »** 9,60 €
- **Blueberry Ice Cream Génepy** 9,60 €

## Drinks

### Aperitifs :

Coupe de Champagne	9,80 €
Kir Royal	9,80 €
Pétillant de Savoie Rosé (Local Ape)	5,00 €
Rose, Red or White Wine's Glasses	5.00 €
Blackcurrant, Peach, Blueberry, Blackberry, Raspberry Kir	4,20 €
Ricard	4,20 €
Martini Red or White, Porto, Suze	4,20 €
Whisky, Vodka	2cl 4,20 € 4cl 6,40 €
Jack Daniels	8,70 €
Gin Bombay Sapphire	8,70 €
Cider brut Kérisac 25cl	5,00 €
Mulled Wine	5,00 €

<u>Bottled Beer</u> : Heineken 33cl	5,00 €
Lefte 33cl	5,70 €
Blanche de Savoie 33cl	6,50 €
Beer Picon 33cl	6,00 €

<u>Sodas</u> : CocaCola, Coca Zéro, 33cl	4,00 €
Lemonade, Ice Tea, Orangina 25cl	4,00 €

<u>Fruits Juice</u> : Orange, Apple, Apricot, Strawberry, Tomato, Pineapple, Banana 25cl	4,00 €
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<u>Fruit Squash</u> : Mint, Lemon, Strawberry, Peach, Grenadine	2,90 €
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<u>Waters</u> :Vittel 1litre, San Pellegrino 1litre	5,00 €
Evian ½ l, San Pellegrino ½ l, Perrier 33 cl	4,00 €

**Wines**  
**Savoie wines**

**Rose, Red or White Wine's Glasses** 5,00 €

**White Wines :** 37,5 cl 75 cl

**Chignin Y.Girard Madoux Prop.** 14,00 € 23,00 €

**Chignin Bergeron Girard Madoux Prop.** 33,00 €

**Apremont J.Perrier « Fleur de Jacquère »** 28,50 €

**Roussette Domaine de Méjane, Elevé en Fut de  
Chêne Henriquet Prop,** 33,00 €

**Red Wines :** 37,5 cl 75 cl

**Gamay Méjane, Henriquet Prop,** 21,00 €

**Mondeuse Madoux ,Méjane 75cl** 16,50 € 27,50 €

**Pinot Noir Méjane, Henriquet Prop,** 27,50 €

**Mondeuse St Jean de la Porte Fut de Chêne** 33,00 €

**Domaine de Méjane, Henriquet Prop,**

**Rose Wine :** 37,5 cl 75 cl

**Mondeuse Rosé Madoux Prop.** 14,00 € 25,00 €

**Pétillant Rosé Cuvée «Douce Vie »** 29,90 €

**Domaine de Méjane, Henriquet Prop,**

**Table Wine Bottled**

**Chardonnay (White Wine)**

**or Merlot (Red Wine)**

**18,90 €**

37,5 cl      75 cl

**Côte du Rhône**

Vacqueyras Fontimple (2019)	22,00 €	37.50 €
Crozes Hermitage St Jemms (2020)		42.00 €
Cairanne Maison Camille Cayran (2019)		27,00 €

**Languedoc-Roussillon**

Minervois Le Flo du Roy (2019)		28,00 €
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**Bourgogne**

Hautes Côte de Beaune Germain (2020)		36.00 €
Saint Veran (White Wine) Chêne (2018)		29,50 €

**Val de Loire**

Saint Nicolas de Bourgueil L'Aulnay (2020)		29,60 €
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**Beaujolais**

Juliéna J.M Monnet Prop. (2019)		27,50 €
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**Provence**

Côte de Provence (Rosé Wine) Domaine de Pontfrac (2020)		26,20 €
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**Bordelais**

Bord Cotes de Bourg Haut Mousseau (2018)		23,30 €
Bord Medoc Pontac Gadet(2015-16)	19,00 €	33,50 €
Bordeaux Medoc Optimus (2015-16)		50,50 €
Côte de Bergerac Moelleux (Sweet White Wine)		
Domaine de Montlong Prop. (2018)		19,80 €

**Champagne**

Champagne Brut S.Maillet Prop.		58,00 €
Champagne Brut "R" de Ruinard		98,00 €

\* Vintages are subject to changes during the season



## Hot Drinks

<b>Espresso</b>	<b>2.00 €</b>
<b>Large Coffee</b>	<b>3,90 €</b>
<b>White Coffee</b>	<b>2,20 €</b>
<b>White Large Coffee</b>	<b>4,30 €</b>
<b>Black Tea, Green Tea, Mint Green Tea</b>	<b>3,50 €</b>
<b>Herbal Tea :Verveine, Tilleul, Camomille</b>	<b>3,50 €</b>
<b>Cappuccino Chantilly</b>	<b>5,50 €</b>

## Les Digestifs

<b>Get 27</b>	<b>5,70 €</b>
<b>Limoncello</b>	<b>5,70 €</b>
<b>Génépy</b>	<b>6,00 €</b>
<b>Eau de vie de Poire William</b>	<b>7,20 €</b>
<b>Eau de vie de Mirabelle</b>	<b>7,20 €</b>
<b>Cognac VSOP</b>	<b>8.70 €</b>
<b>Chartreuse</b>	<b>8.70 €</b>