



WINTER MENU 2025/2026



By reservation 24 hours in advance, every day, **from 2 people**

- Pierrade (beef, chicken, duck) €29.50 / person
- Savoyard Fondue €23.50 / person
- Raclette €24.50 / person
- charcuterie supplement €7,50 / person

Full menu €39.50 per person, excluding drinks

Starter / main course, €32.00 per person, excluding drinks

Main course / dessert, €27.50 per person, excluding drinks

Meals must be reserved 24 hours in advance, from 2 people

according to our availability

MONDAY:

Light meals or appertive boards

TUESDAY:

Butternut squash soup

Ravioli gratin with Beaufort cheese, bacon, and red onions, and salad

Homemade apple and cinnamon crumble

WEDNESDAY:

Slice of homemade foie gras with homemade chutney

Sauted pork with mustard cream, pan-fried Vegetables

Homemade chocolate half cooked and vanilla ice cream

THURSDAY:

Light meals or appertive boards

FRIDAY:

Onion soup with Beaufort cheese Gratin

Veal carbonade and polenta valdotaine style

Homemade pear and almond tart

SATURDAY:

Vegetable soup

Homemade tartiflette and salad

Homemade chocolate mousse

SUNDAY:

Artisanal country terrine and green salad

Homemade veal blanquette with dumplings and rice

Homemade crème brûlée