

Menu

– TO SHARE (OR NOT ...) –

Charcuterie board (ham, cured ham, dried filet mignon, plain sausage)	€ 19.00
Cheese board (Chevrotin, Reblochon, EDRH Brie de Meaux, EDRH Merle rouge, tomme de Savoie)	€ 17.00
Mix board (charcuterie and cheese board)	€ 18.00
Veggie board (Reblochon, Merle rouge EDRH, black radish, courgette pickles, endive stuffed with blue cheese)	€ 18.00
Dried sausage with guillotine: plain, smoked, hazelnut, boletus mushrooms, wild boar	€ 7.00

– STARTERS –

The classical melon and cured ham from Savoy	€ 8.00
Terrine of the moment	€ 9.00
Tomatoes trio and its creamy Bufala mozzarella	€ 12.00

– SALADS –

	Starter	Main course
Savoyarde salad <i>Lettuce, button mushroom, cherry tomatoes, sunflower seed, Raclette cheese toast</i> (Extra of cured ham + € 2.00)	€ 12.00	€ 18.00
Farm salad <i>Lettuce, gizzards, cherry tomatoes, soft-boiled egg, sunflower seeds</i>	€ 12.00	€ 18.00



– MAIN COURSES –

Butcher's choice cut with its maître d'hôtel butter, served with French fries and lettuce	€ 30.00
Trout fillet served with seasonal vegetables and black rice	€ 24.00
Tagliatelles of the moment	€ 20.00

– SPECIALITIES –

Savoyard crust and lettuce <i>Slice of bread rubbed with garlic, tomato, meule de Savoie cheese and ham <u>OR</u> button mushroom</i>	€ 15.00
Traditional raclette, for 2 people or more (on reservation) <i>With potatoes, local charcuteries and lettuce</i>	€ 28.00 / person
Cured traditional raclette, for 2 people or more (on reservation) <i>With potatoes, local charcuteries and lettuce</i>	€ 30.00 / person
Savoyard fondue (Abondance, Beaufort and Meule de Savoie), for 2 people or more <i>With local charcuteries and lettuce</i>	€ 28.00 / person
Savoyard fondue with porcini mushrooms, for 2 people or more <i>With local charcuteries and lettuce</i>	€ 30.00 / person

– DESSERTS –

Selection of regional and family cheeses	€ 11.00
Dessert of the day	€ 9.00
Lemon tart* (slightly acidic lemon cream and Italian meringue with lemon and lime zest)	€ 9.00
Blueberry tartlet* (what more can we say, it's a blueberry tartlet)	€ 9.00
 Venezuela* (soft biscuit with cocoa and chocolate mousse from South America)	€ 10.00
 Mont Blanc* (rum-flavoured chestnut cream mousse, creamy caramel, nougatine pieces, whipped cream, meringue)	€ 10.00
Scoop of ice cream <i>Extra Chantilly cream € 0.50</i>	€ 3.00

All our desserts are served with a scoop of ice cream.

Ice cream flavours: Vanilla – Coffee - Salted caramel - Blueberry yoghurt

Sorbet flavours: Chocolate - Lime – Basil – Genepi – Red berries

* Desserts from our baker-pastry chef Vincent, from Les Délices de Megève.



For little ones

MAIN COURSE + DESSERT: € 13.00

Mains

Little summer salad (lettuce, button mushroom, raclette cheese toast, sunflower seeds)

Ham with a side dish

Minced beef with a side dish

Trout with a side dish

Side dishes to choose from: pastas, green beans, rice, French fries, lettuce

Desserts

Scoop of ice cream

Yogurt of Savoy: nature or fruits

Stewed fruit *La Source du Verger – Savoy*