

# CARTE DU SOIR



Our dishes are realized and prepared by ourselves, in our kitchen, at the request of the customer.

Net prices, taxes and inclusive of service charges; because of outstanding payments we do not accept anymore checks. Payments by CB from 15€, ANCV or Species.



## APPETIZER

Delicatessen, gherkins, small onions	8 €
Savoy cured ham (12 months) and dried meat from Alpes, gherkins and small onions	16 €
Savoyard delicatessen and cheese plater, gherkins, small onions	14 €
Home made pork pâté, candied onions with blueberries	8.5€
Onion soup and croutons bread, browned with Beaufort cheese	9 €
Fried frog's legs, parsley and garlic, small salad	14.5€
Smoked trout, vermouth jelly and goat cream, chestnut crumble and beetroot sauce	13.5€
Small raviolis of "Dauphiné" whipped with morel mushrooms	10€

## SALADS

<b>LA BELLEVILLOISE</b> <i>(Salad, tomato, potatoes and fried croutons bread, chicken, fried egg, Savoyard cheese)</i>	13€
<b>LA DAUPHINOISE</b> <i>(Salad, tomato, fried small raviolis, apple, breadcrumb cheese, cured ham, and walnut)</i>	15€
<b>LA CROUTE MONTAGNARDE</b> <i>(Salad, tomato, toast, onions with dry wine, cream, cured ham, Raclette cheese)</i>	14€
<b>LE CROQUANT DE CHEVRE</b> <i>(Salad, tomato, pizza dough, goat cheese, cream, rocket salad, honey sauce)</i>	14.5€
<b>LA TERRE ET RIVIERE</b> <i>(Salad, tomato, mushroom, "Crozet" (cube pasta), smoked trout and crayfishes with fresh cheese, red onion, dried meat, apple, walnut)</i>	17€
<b>GREEN SALAD</b>	5€

## CHEESES

Saint-Marcelin cheese, rocket salad	7€
Savoyard cheese plater	8€
Cottage cheese, raspberries topping	5.5€



## DISHES

<b>Fresh water fish</b> , stuffed with leeks and mushrooms, white butter sauce, jacket potatoes	20€
<b>Parillada</b> : Fillet of fresh waterfish, smoked trout, frog's legs, kinds of pike, crayfish, fresh vegetables and potatoes.	28€
<b>Ribsteak</b> "Abondance", just cooked, salt and pepper.	23€
<b>Breast of chicken</b> , cream and boletus mushrooms, "Croquets" (pasta) with nuts.	18€
<b>Chopped raw beef</b> , cut at the last minute and prepared in front of you	20€
<b>Savoyard sausages</b> cooked on white wine, corn flower whipped with Beaufort cheese	17€
<b>Breast duck</b> with a flaky pastry of gingerbread, honey juice and ginger	22€
<b>Chump end of veal</b> browned with smoked Raclette cheese, mushrooms, cured ham and potato gratin.	26€

Ours dishes are served with two garnishes

### Extra garnishes : 5€

Potato gratin, French fries, fresh vegetables, "Croquets" pasta.

**Extra sauce 3 €** : Cèpes, Gorgonzola

### KID MENU 11€ *Until 10 years*



- 1 juice
- Small Tartiflette (potatoes, bacon, onions, cream, browned with cheese) and salad / small lasagnas with salad / ham with French fries.  
Breast Duck / Fresh water fish (1/2 portion: suppl.3€)
- 1 ice cream / fruit / blueberries pie
- 1 lollipop - if you eat everything



# LES SPECIALITES SAVOYARDES

## **REBLOCHON ROTI 20€**

*Reblochon cheese melted on a cripie – served with a variety of delicatessen, salad and potatoes*

## **LA TARTIFLETTE 17€**

*Potatoes, onions, bacon, browned with Reblochon cheese - salad*

## **GRATIN DE CROZETS 18€**

*“Crozet” (pasta) with boletus mushrooms and Mornay sauce browned with Beaufort cheese – salad*

## **LA FONDUE AU BEAUFORT, l'originale 21€/pers.**

*(2 personnes minimum)*

*White wine, garlic, Beaufort cheese, croutons bread - salad*

## **LA FONDUE AUX 3 FROMAGES, la classique 19€/pers.**

*(2 personnes minimum)*

*White wine, garlic, 3 cheeses “Beaufort, Comte, Emmental”, croutons bread - salad*

## **LA FONDUE AUX MORILLES, la parfumée 24€/pers.**

*(2 personnes minimum)*

*White wine, garlic, 3 cheeses “Beaufort, Comte, Emmental”, morel mushrooms – salad*

## **LA RACLETTE AU LAIT CRU**

*(2 personnes minimum)*

*Raw milk Raclette cheese served with a variety of delicatessen or with dry meat of Alpes, gherkins, small onions, potatoes and salad*

***with delicatessen: 23€/pers.***

***with dry meat: 25€/pers.***

## **LA RACLETTE FUMEE AU LAIT CRU**

*(2 personnes minimum)*

*Raw milk Raclette smoked cheese served with a variety of delicatessen or with dry meat of Alpes, gherkins, small onions, potatoes and salad.*

***with delicatessen: 24€/pers.***

***with dry meat: 26€/pers.***

*Extra delicatessen plater: 4€/pers.*

*Extra dry meat of Alpes plater: 5€/pers.*

## SAVOYARD MENU

27€

Home made pork pâté, candied onions with blueberries

or

Onion soup and croutons bread, browned with three cheeses



Tartiflette, salade

or

Savoyard sausages cooked on white wine, corn flower whipped with Beaufort cheese

or

Fondue aux 3 Fromages, salad (two personnes)



Savoy cake

(With apple, dried figs and grapes, flavoured with rum, vanilla ice cream)

or

Cottage cheese, raspberries topping

or

2 scoop of ice cream

## MENU DE \* LA MAISON \*

35€

Fried frogs legs

or

Smoked trout, vermouth jelly and goat cream, chestnut crumble and beetroot sauce

or

Salad bellevilloise

(Salad, tomato, potatoes and fried croutons' bread, chicken, fried egg, Savoyard cheese)

Fresh water fish, stuffed with leeks and mushrooms, white butter sauce, jacket potatoes

or

Breast duck with a flaky pastry of gingerbread, honey juice and ginger

ou

Chump end of veal browned with smoked raclette cheese, mushrooms, cured ham and potato gratin

A choice of dessert



## **DESSERTS**

Dessert of the day	7€
Rice pudding dessert, with vanilla's milk, chesnut cream	6.5€
Chocolate mousse with caramelized nuts	7€
Savoy cake (with apple, dried figs and grapes, flavoured with rum, vanilla ice cream)	7.5€
Blueberries pie and almond cream	7.5€
Crumbly biscuit with walnut and raspberries, with chocolate panna cotta	8€
« Up side down” apple pie, amaretto ice cream, caramel (to order at the beginning)	7.5€
Cabbage filled with ice cream, whipped cream, hot chocolate topping	8€
Cabbage filled with genepi sherbet, chartreuse ice cream, blueberrie sherbet whipped cream, red fruits sauce	8.5€
Coffee or tea with sweet dainties	8€

## **ICE CREAM**

### **PARFUMS :**

Ice cream: Chestnut, chocolate, salted butter caramel, vanilla, speculoos, coffee, chartreuse

Sherbets: Lemon, blueberry, strawberry, pear, genepi

**2 scoop of ice cream:** 4.50€      **3 scoop of ice cream:** 6€

Extra whipped cream or topping 2€

### **ICE CREAM COMBO :**

Dame blanche ( <i>Vanilla, hot chocolate topping and whipped cream</i> )	7,5 €
Chocolat liégeois ( <i>Chocolate, hot chocolate topping and whipped cream</i> )	7,5 €
Café liégeois ( <i>Coffee, vanilla, hot coffee and whipped cream</i> )	7,5 €
Dolce Vita ( <i>Salted butter caramel, vanilla, caramel topping and whipped cream</i> )	7,5 €
Mont Blanc ( <i>Chestnut, meringue, vanilla, chesnut cream and whipped cream</i> )	8 €
Vanoise ( <i>Blueberry, vanilla, strawberry, blueberry jam, meringue and whipped cream</i> )	8 €
Gourmande ( <i>Chestnut, chocolate, speculoos, hot chocolate, speculoos (biscuit) and whipped cream spéculos, chantilly</i> )	8€

### **ICE CREAM COMBO WITH ALCOHOL :**

Colonel: 2 scoop of Lemon ice cream, vodka	8 €
William: 2 scoop of Pear ice cream, pear alcohol	8 €
Génépi: 2 scoop of genepi ice cream, génépi alcohol	8 €

Chartreuse: 2 scoop of chartreuse ice cream, chartreuse alcohol

8 €