

CARTE DU MIDI



Our dishes are realized and prepared by ourselves, in our kitchen.

Net prices, taxes and inclusive of service charges; because of outstanding payments we do not accept anymore checks.





APPETIZERS

Delicatessen, gherkins, small onions	8 €
Savoy cured ham 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€

SALADS

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





LES PIZZAS

MARGARITA : (Tomato, mozzarella, oregano)	10€
REINE : (tomato, mozzarella, ham, mushrooms, oregano)	12€
4 FROMAGES : (tomato, mozzarella, goat cheese, raclette, gorgonzola, oregano)	12€
SAVOYARDE : (tomato, mozzarella, bacon, potatoes, onions, reblochon, oregano)	13€
THONATA : (tomato, mozzarella, tuna, pepperoni, olives, oregano)	11.5€
CALZONE : (tomato, mozzarella, mushrooms, ham, egg, oregano)	12€
HAWAIENNE : (tomato, mozzarella, ham, pineapple, oregano)	12€
ROYANS : (tomato, mozzarella, small raviolis, cream, oregano)	13€
CARNE : (tomato, mozzarella, beef, onions, pepperoni, egg, olives, origan)	14€
ROYALE : (cream, mozzarella, mushrooms, duck breast, Saint-Marcellin, nuts, rocket, oil olives truffle, oregano)	15.5€

Extra garnishes : 1 €

LES PATES

Linguines à la Carbonara <i>(Linguinis with bacon and cream sauce)</i>	12€
Linguines à la crème et gorgonzola <i>(Linguinis with cream and gorgonzola)</i>	12€
Lasagnes à la bolognaise, salade verte <i>(Bolognese lasagnas, green salad)</i>	15€
Ravioles du Dauphiné crémeuses aux morilles <i>(Small raviolis of Dauphiné, morel mushrooms cream)</i>	17€
Crozets aux cèpes et sauce Mornay gratinés au Beaufort, salade <i>(Crozet pasta with boletus mushrooms and mornay sauce bronwed with Beaufort chesse, salad)</i>	18€

LA FORMULE DU MIDI 18 €

Dish of the Day + Dessert of the Day





LES PLATS

Dish of the Day (<i>ask for the menu</i>)	13.5€
Bagel Savoyard , Savoy bagel, French fries and salad (minced meat of Abondance, tomato, onions, bacon, Raclette chesse, thyme & rocket salad)	18.5€
Ribsteak “Abondance”, just cooked, salt and pepper	23€
Breast of chicken , cream and boletus mushrooms, “Crozets” (pasta) with nuts	18€
Fresh water fish , stuffed with leeks and mushrooms, white butter sauce, Apple and steamed cauliflower.	20€
Chopped raw beef , cut at the last minute and prepared in front of you.	20€
Savoyard sausages cooked on white wine, corn flower whipped with Beaufort cheese	17€

Ours dishes are served with two garnishes

Extra garnishes : 5€

Potato gratin, French fries, fresh vegetables, “Crozets” pasta.

Extra sauce 3 € : Cèpes, Gorgonzola

KID MENU 11 € 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 crispie – 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.

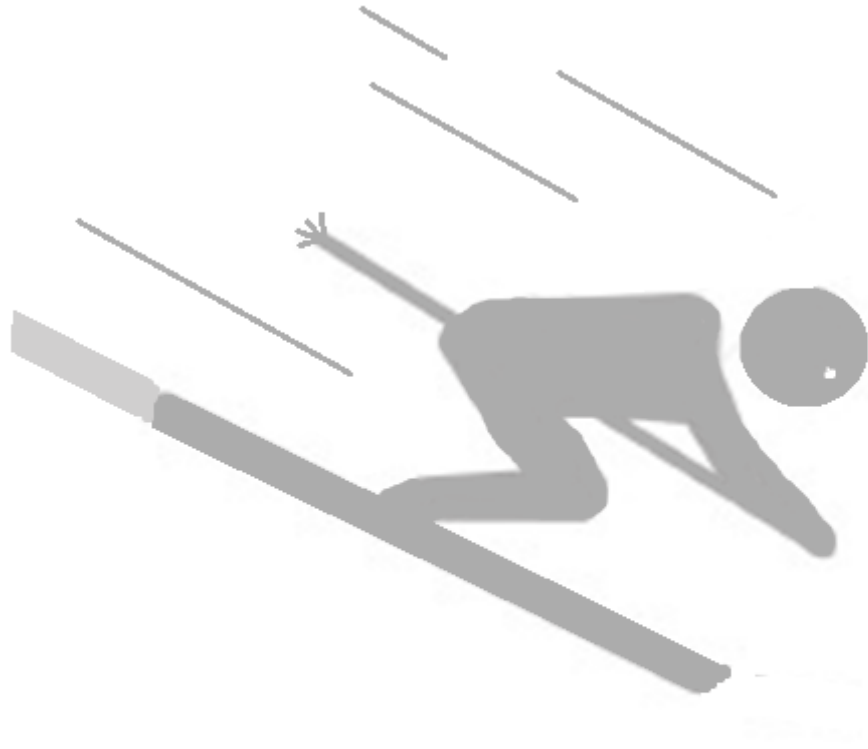
with delicatessen: 24€/pers.

with dry meat: 26€/pers.



DESSERTS – ICE CREAM - CREPES

Ask for the dessert menu



All the team thanks you for your visit
Good day and See you soon !

