

Jérôme SEUILLOT, The head chef and his team

suggest you

the summer menus, served all the season
for the dinner, from 7 till 9 pm

LES MENUS

MENU

OF THE DAY 24 EUROS

|| Starter of the day – Dish of the day – Dessert of the day

MENU

EDELWEISS 29 EUROS



Savoy cured ham, crispy salad and melon, light dressing

Or



Gravlax salmon with pink berries and nori, garden dill sour cream

Or

Starter of the day

Veal chuck, marengo style juice

Or

Slow cooked cod fillet and bourride cream

Or

Dish of the day



“Faisselle” with fresh cream

Or

Platter of summer Beaufort

Raspberry freshness in Pavlova style

Or

Pistachio “crème brûlée”

Or

Dessert of the day

Un tableau des allergènes est disponible à l'accueil.

Taxe et service compris

  MENU

MONTAGNARD 26 EUROS

“Savoy“ salad *Beaufort and tomme cheese , smoked white ham, nuts, poached egg, tomme cheese shortbread*

Or

“César“ salad *Chicken, cherry tomato, crouton and César dressing*

Tartiflette with green salad

Or

Potato gratin with porcini mushrooms and raclette

Cup of ice cream

Or

Dessert of the day

MENU

ALPENROSE 39 EUROS

Compose your own menu according to your desires with the different dishes "à la carte"

Starter

Fish or Meat

Cheese

Dessert

MENU

ENFANT 10 EUROS



Mini “Savoy“ salad or “César” salad or Rosette plate

White ham and vegetables of the day

Or

Poultry filet and vegetables of the day






Cup of ice cream or Fresh fruit salad or Dessert of the day

Un tableau des allergènes est disponible à l'accueil.

Taxe et service compris

LA CARTE

THE STARTERS

	Starter of the day	9.50 €
	Iced melon soup with vegetables and fruits of the moment	8 €
	Savoy cured ham, crispy salad and melon, light dressing	13.50 €
	Gravlax salmon with pink berries and nori, garden dill sour cream	14 €
	“César” salad <i>Chicken, cherry tomato, crouton and César dressing</i>	14 €
 	“Savoy” salad <i>Beaufort and tomme cheese, smoked white ham nuts, poached egg</i>	16 €

Un tableau des allergènes est disponible à l'accueil.

Taxe et service compris

Les poissons et viandes sont accompagnés d'un féculent et de légumes du jour.

Dish of the day 18 €

THE PASTA



Pasta with peppers pulp, tomato and sweet pepper 12 €

Salmon pasta with a parmesan cream 14 €

THE FISH

Steam trout steak, seaweed sauce, wakamé and nori 21 €

Slow cooked cod fillet and bourride cream 24 €

THE MEAT

All our meats are coming from France or European Union



Pork pluma with peppers and saffron coulis 21 €

Veal chuck, Marengo style juice 23 €

Un tableau des allergènes est disponible à l'accueil.

Taxe et service compris


The SPECIALITIES

	Tartiflette with green salad	16 €
	Potato gratin with porcini mushrooms and raclette	17 €

The CHEESE

	Faisselle with fresh cream	6 €
	Platter of summer Beaufort	7 €
	Selection of ripened cheese from our valleys	8 €

Légende :  Dishes inspired by our region

 Dishes that are or can be vegetarian

Un tableau des allergènes est disponible à l'accueil.

Taxe et service compris

The DESSERT

All our desserts are homemade: please, order at the beginning of the meal

Dessert of the day	7 €
Chocolate cake and chestnut cream	9 €
Raspberry freshness in a Pavlova style	10 €
Pistachio “crème brûlée”	10 €

THE ICE CREAM

“Dame Blanche”	7 €
<i>2 scoops of vanilla ice cream chocolate sauce, whipped cream</i>	

Coffee or chocolate “Liégeois”	7 €
---------------------------------------	------------

Cup of ice cream :

2 scoops	3.50 €
3 scoops	5 €

Our flavor :

*Vanilla, Chocolate, Coffee, Coconut, Lemon, Orange,
Grape rum, Caramel, Strawberry, Blueberry, Génépi*

Un tableau des allergènes est disponible à l'accueil.

Taxe et service compris