



LA PUZZE

This is an extract from our menu to whet your appetite !

Restaurant of Savoyard specialties, burger, pizzeria on site and to take away

• STARTERS

Pâté of the day 6,90€

With salad and pickle

6 snails 8,90€

With homemade parsley butter

Beef carpaccio 8€

French onion soup 8€

With grilled cheese on, toast

• BURGERS With homemade chips and salad

Burger le Végé 15,50€

Homemade burger bun, grated potato cake, rocket, mixed fried vegetables, homemade burger sauce

Burger le Fermier 14,90€

Homemade burger bun, pulled pork 130 gr, carrot, red cabbage, iceberg salad, homemade barbecue sauce

Burger le Caion 18,50€

Homemade burger bun, beef burger homemade 150 gr, grilled bacon, cheddar, tomato, salad, burger sauce

• MEATS

Sliced chicken à la savoyarde 19,90€

Sliced chicken approx 180 gr, crème fraîche, reblochon, cured ham, crozets (pasta of savoie)

Tartare classique 23,00€

Finely chopped raw beef, 180 gr, mixed with olive oil, gherkins, capers, shallots, mustard, ketchup, homemade chips and salad

• SALADS

Small Large

La Tavaillon 8,60€ 16,50€

Green salad, chicory, walnut, blue cheese, smoked bacon, chive, cherry tomatoes

La Biollaire 10,50€ 19,50€

Green salad, reblochon cheese coated with breadcrumbs, onions, apple, bread, cherry tomatoes,

• MOUNTAIN SPECIALITIES

Available for one person or more

Fondue Savoyarde 21,30€

Beaufort, Cru de Savoie and Abondance, cheeses melted in a Savoie, white wine, green salad

Croute Savoyarde 20,90€

Traditional bread, white wine of Savoie, Abondance, Cru de Savoie,, Beaufort cheeses, Reblochon, cured ham, Mushroom, silverskin onions, gherkins, served with a salad

Tartiflette 15,90€

Reblochon, Potatoes, Bacon, Onions, Crème Fraiche and Green Salad

Assiette montagnarde 24,90€

Cured meats, grated potato cake, local cheeses, salad

Potence viande rouge 29,90€ 2 pers. or more

Pieces of beef, approx 250g 1 per person which is served with a selection of 3 sauces and chips

• DESSERTS

Crème brûlée with Carambar 6,90€

Fondant chocolat 7,90€

3 flavours : chocolate, salted caramel, blueberry

Profiteroles 9,90€

vanilla ice cream, homemade chocolate sauce

**Lunch time - 17€
(monday to friday, except public holidays)
Starter + Dish + Dessert**