



# LA PUZZE

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

**Restaurant of Savoyard specialties, burger, salade, grilled beef**

## • STARTERS

**Pâté of the day 9.30€**

*With salad and pickle*

**Snails Of Magland (X6) 12,40€**

*With homemade parsley butter*

**Beef carpaccio 14,10€**

## • BURGERS With homemade chips and salad

**Burger le Végé 19,30€**

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

**Burger le Rebloche 24,90€**

*Homemade Burger bun, beef burger homemade 150 gr, Reblochon, salad, tomato, homemade tartar sauce*

**Burger le Caion 22,40€**

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

## • MEATS

**Sliced chicken with cream 21,50€**

*Chicken fillet approximately 180gr, Paris mushroom cream sauce*

**Tartare classique 28,60€**

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

**Flank steak, appx 180g 29,20€**

*Green salad, homemade chips or mixed vegetable*

## • SALADS

*Small Large*

**La Bergere 12,40€ 20,70€**

*Green salad, tomato, hot goat's cheese toast, dried meat from Savoie, Red onions, seed mix*

**L'Estive 12,40€ 20,70€**

*Green salad, hard-boiled eggs, Beaufort, tomatoes, homemade chicken nuggets*

## • MOUNTAIN SPECIALITIES

*Available for one person or more*

**Fondue Savoyarde 24,60€**

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

**Croute Savoyarde 26,60€**

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

**Tartiflette 19,70€**

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

**Assiette montagnarde 27,00€**

*Cured meats, grated potato cake, local cheeses, salad*

**Hot stone with Beef & Chickens 33,20€**

*Approx 150 gr beef, 150 gr chicken, which you cook yourself at the table served with green salad, chips and a selection of accompanying sauces*

## • DESSERTS

**Crème brûlée with Vanilla 7,50€**

**Fondant chocolat 7,90€** chocolate, salted caramel

**Profiteroles 12,00€**

*Vanilla ice cream, homemade chocolate sauce*

**Lunch time - 18,50€  
(monday to friday, except public holidays)  
Starter + Dish + Dessert**

