

Le Mont Joly

—◇— BISTROT —◇—

APETIZERS TO SHARE

Mountain cold cuts	14 €
Home-smoked trout, <i>chive and lemon cream</i>	12 €
Croque-Monsieur, <i>with Beaufort, ham and mushrooms</i>	12 €

STARTERS

Lake Geneva pike soufflé, <i>watercress purée</i>	16 €
Magland Snails, <i>toasted bread with garlic and parsley butter</i>	19 €
Poultry and foie gras pâté en croûte, <i>homemade chutney</i>	16 €
✓ Slow cooked leek, <i>mimosa garnish and truffle vinaigrette</i>	19 €
✓ Curly endive salad, <i>walnuts, pear and Bleu de Bonneval</i>	starter 16 € main 24 €
✓ Soup of the day	14 €

DISHES

Caramelised Marlens trout, <i>Jerusalem artichoke purée and white butter with smoked fish eggs</i>	32 €
Marinated beef skewer, <i>sweet potato fries and Japanese mayonnaise</i>	28 €
Local Burger, <i>home-made bun, beef, farm bacon, local cheese, caramelized onions, garlic and chive mayonnaise, homemade fries and green salad</i>	29 €
✓ Local vegetables cooked "Pot-au-feu" style*, <i>vegetable broth and alpine Beaufort cheese</i>	24 €
Slow-cooked pork cheek, <i>celeriac purée, mustard and honey sauce</i>	34 €
✓ Cheese Fondue, <i>Beaufort, Fontina, Vacherin fribourgeois, with green salad</i> <i>(minimum for 2 persons, price per person)</i>	24 €



SEASONAL MARKET MENU

From Wednesday to Saturday for lunch

Starter / Main ou Main / Dessert	30 €
Start / Main / Dessert	38 €

Menu based on seasonal ingredients and the chef's inspiration - please ask your server for details

SUNDAY LUNCH DELIGHT

Roasted Chicken
from Chambotte Farm

25 € / person

DESSERTS

Selection of Cheeses, <i>from the Roches Fleuries farm</i>	14 €
Armançette custard flan	10 €
Fresh fruit tartlet	10 €
Sharing Paris-Brest, <i>hazelnut ice cream</i>	10 €/person (for 2 persons)
Ice creams and sorbets 1 scoop	3.50 €
2 scoops	6 €
3 scoops	9 €
Whipped Cream supplement	1 €

LITTLE MARMOT MENU

Syrup with water
Breaded chicken or Roasted fish
Seasonal vegetables or Homemade fries
Ice cream scoop or Dessert of the day

17 €