



We and our suppliers care about quality. We purchase the basic produce which we then prepare. As much as possible, we use garden and field products. Pasta, crozets, smoked fish, some of the delicatessen, etc... are made on the premises.

Corest: Italian and Spanish products by independent artisans.

Maison Masse (Lyon): Foie gras and IGP duck magret from Les Landes, Truffles.

Marie Luxe (Rennes): Fishmonger in Brittany, products bought directly at the fish auction, delivered within 24 hours, wild and line-caught fish, "Petit Bateau" fishing.

Agriviandes (Aveyron): Veal, 'Capelin' 'Monts Lagast' pigs, beef, poultry and lamb.

Maison Mieral : Bresse Poultry.

Cacaofévier "Michel Cluizel": Artisanal manufacture of pure cocoa butter chocolate, without soya, no added flavours.

Terre Azur: Primeur, local fish.

Maulet Primeur: Primeur at Saint Pierre en Faucigny.

Chef's family artisanal production: Paprika and "Espelette" chilli pepper, dried beans, squash, home-grown tomatoes for tomato water and puree.

Tartuffimorra (white truffles)

Effetre (Pecorino, 'Bianchetto' truffles)

Yves Vernaz (Morels)

Fromagerie Boujon: Cheese refiner in Thonon

Rey Fromages, Coopérative Laitière from Flumet.

"La Pierre à Laya" goat farm: local producer based in Arâches

GAEC de Ballancy, Navillod Farm: local producer

Service times:

Breakfast	7.30am to 10am
Lunch	12 noon to 2pm
Dinner	7.15pm to 9.30pm
On Mondays	Lunch: weekly closure except on public holidays Dinner, only specialities served – booking necessary.

The list of allergens which might be used in the composition of our dishes is available on request.
(Printed version on request)

All taxes and service included.



SNACKS

(As an aperitif, a starter to share or a snack)

Local Saucisson board. 12€

“Home-made” country pâté: (pork reared by J.C Navillod in Ballancy). 14€

“Home-made” pork rillettes. (reared by J-C Navillod in Ballancy). 14€

Lake Geneva lake trout rillettes. 14€

Cured meat from the Alps. 20€

100 % Bellota Iberian board. 26€
Shoulder ham (100% Bellota), Lomo, chorizo

Tin of ‘Ramon Pena’ small sardines in olive oil. 12€

Cod fritters with Guacamole. 20 €

Kaviari ‘Osciètre Prestige’ Caviar (30 gr). 90 €

‘Gillardeau’ Oysters N°5 26€ for 6

STARTERS

French Polynesian “Blue” Shrimps, Langoustine Bisque. 24€
Shrimp tempura, langoustine bisque, croutons, aioli.

‘Bömlo’ Salmon, Line-caught Sea Bass. 22€
Home-smoked salmon, sea bass marinated in juniper berries and gin, blinis, lemony ricotta and mascarpone, root vegetable coulis.

French Beef Cheeks and Oxtails, Snails. 22€
Snails in butter and white truffle oil, shredded beef, creamed potatoes and leeks, ‘Elephant’ garlic crisps.

“Vitello” and Duck Foie Gras. 24 €
Carpaccio of poached veal fillet, ballottine of foie gras, marinated local mushrooms.

Mesclun From Cécile and J-L Raillon with Reggiano Parmesan shavings. 18€

Puff pastry of ‘Beaufort’ terrine, Parma ham. 19€

PASTA, RISOTTOS, SECOND DISHES

Chanterelles from the “Grand Massif”. 32€
Crozets (Savoyard pasta) “Risotto” with parmesan Reggiano, pan-fried chanterelles, veal jus cut with herb oil. (Buckwheat crozets made by the chef)

Carnaroli Risotto with Saffron threads and ‘Grana Padano’ Parmesan. 18€

Carnaroli Risotto with ‘Tuber Melanosporum’ truffle. 32€

FISH AND SHELLFISH

(Olive oil from the family-run Serracopriolla Mill in northern Puglia, Italy)

Gambas 'Carnaroli' Risotto. 38€ (possible without garlic or pepper)

Pan-fried prawns in olive oil, garlic and 'Rosiers sur Loire' sweet 'Gorria' pepper, risotto with saffron threads and 'Grana Padano' parmesan.

Coastal Cod. 46€

Grilled fillet, "Bourride" Sauce, crispy vegetable fricassee, potatoes mashed in olive oil.

Scallops. 44€

Grilled with olive oil, lightly vanilla flavoured chestnut mousseline, split jus with olive oil, salsify and celery.

Sea Bass. 51€

Grilled fillet, seasoned with olive oil, 'Taggiasches' olives from Italy and lime, 'royale' carrots/panache and smoked sea bass 'Bacon', mashed 'dauphinoise' potatoes

Abalone from Brittany (Kaviari) 'Osciètre' Caviar. 44€

Abalone just snacked with caviar, carottes/celery mousseline.

MEAT DISHES

French Veal Chop. 49€

Grilled in jus, "Pizzetta" with 'tuber Melanosporum' truffle, home-made bacon and Eryngii.

Aveyron "Mont Lagast" Pork. 42€

Grilled chop, sage stuffing, apple/quince puree, cranberries, potato fritters.

French Veal Sweetbread. 49€

"Cappuccino" of Tarbais type beans in white truffle oil and veal jus, pan-fried veal sweetbread and foie gras.

THE "CHARCOAL" GRILL

Served with French fries, 5 salad varieties from Jean Luc and Cécile Raillon and Bearnaise sauce.

'Herdshire' Prime Rib (UK). 52 €/person

Rib for 2 people

"Aberdeen Angus" rib rye steak (UK). 51 €

Approximate weight 300 gr.

Aveyron 'Bauyssou' Farmhouse duck breast. 46 €

CHEESE

Plate of matured regional cheeses: Small (3 cheeses). 19 €

Large to share (5 or more cheeses) 25 €

DESSERTS

(Cluizel chocolate factory: Cacaofevier part owner of their chocolate plantations, some organic, chocolate without soya lecithin, family business)

Drizzled sorbet. 20 €

(‘Glace des Alpes’ artisan ice cream maker)

- **Raspberry, raspberry eau de vie**
- **Lemon, vodka**
- **Green Chartreuse, ‘Les Pères Chartreux’ liqueur.**
- **Vanilla ice cream, Aged Rum**
- **Pear, Poire Williams liqueur**

Raspberry soup. 18 €

Vanilla Crème Brulée. 20 €

Apple Matafan. 22 €

Calvados flamed Apple Matafan. 27 €

Caramelised apple puffed crepe, vanilla ice-cream.

(15 minutes needed for caramelising and cooking)

Brasilian ‘Richuelo’ Plantation 70% Dark Chocolate “Liégeois”. 20 €

Creamy dark chocolate, vanilla Chantilly cream/mascarpone, dark chocolate shavings.

"Mont Blanc" reinterpreted. 20 €

Chestnut purée, caramelised almonds and dacquoise, whipped cream/mascarpone, vanilla caramel.

Lime / ‘Les Pères Chartreux’ Green Chartreuse. 20 €

Lime and green chartreuse iced “bomb”, wild blueberry coulis.

“Alternative” Lemon Meringue Tart. 20€

Lemon cream, Chantilly cream/mascarpone, meringue, sweet biscuit, light coulis of Isère blackcurrants.

Brasilian ‘Richuelo’ Plantation 51% Milk Chocolate and Peruvian ‘San Martin’ Grand Cru “Organic” 70% Chocolate. 20 €

Creamy milk chocolate from Brazil, Peruvian dark chocolate and gianduja “hazelnut heart” “fondant”, chocolate shavings, caramelised almonds.

SAVOYARD SPECIALITIES

Traditional Savoyard Fondue: 2 people (400g). **32 €/person**
1 person (300g). **36 €**

Savoyard Raclette. 42 €/person. (Served for 2 people)

Val d'Arly Tomme de Montagne, potatoes, Parma cured ham, cooked Gascony Ham
Italian charcuterie.

Pela from les Aravis. 37 €

Potatoes fried with onions, dairy reblochon cheese from Bogève, salad, Parma cured
ham.

**Buckwheat Crozets Gratin with cured Parma Ham and Tomme de
Montagne. 25 €**

BRASSERIE, CHILDREN, SNACKS

Langoustine Bisque. 19 €

Served with croutons, grated cheese and aioli.

Grilled butcher's burger, French fries. 19 €

(French beef).

**Breaded French chicken strips coated with crushed cornflakes, French
Fries. 16 €**

Les Servages burger, French fries. 25€

(180g chopped French beef, tomato, tomme de Savoie, 2 sauces).

Fresh Italian pasta with French Beef bolognaise, grated cheese. 25 €

Children's dessert menu. 8 €

Small raspberry soup, "Xtrême" vanilla, strawberry or chocolate ice cream cones.