

Le Dôme MENU



Delicious TAPAS



PLANCHE ALPINE

Jambon serrano, Coppa, Salami, Jambon cuit fumé, terrine artisanale, Bresaola, Spianata. Beaufort d'été, tomme aux fleurs, Scamorza fumée, Persillé, Chèvre frais aux herbes, figues rôties au miel et truffe, Chutney d'oignons, Datte, Cornichons

Serrano ham, Coppa, Salami, Smoked cooked ham, artisanal terrine, Bresaola, Spianata. Summer Beaufort, flowered tomme, smoked Scamorza, Persillé, fresh goat cheese with herbs, roasted figs with honey and truffle, onion chutney, dates, pickles.

25 €



TAPAS VEGGIE

Falafels traditionnels, falafels betterave, bouchées Thaï, mini rösti de pommes de terre, légumes croquants, focaccia aux légumes rôtis. Fromage frais ail rôti et herbes, sauce aïoli, caviar de tomates et olives, sauce tahini.

Traditional falafels, beetroot falafels, Thai bites, mini potato rösti, crunchy vegetables, roasted vegetable focaccia. Roasted garlic and herb fresh cheese, aioli sauce, tomato and olive caviar, tahini sauce.

20 €



CROME'SKI DES AMIS

Falafels traditionnels et aux betteraves, bouchées thaï. Sticks de Beaufort, Bouchées de brie, Tartines au chèvre, figues rôties au miel et truffe. Croquetas de canard confit, arancini viande. Fromage frais ail rôti et herbes, sauce aïoli, caviar de tomates.

Traditional and beetroot falafels, Thai bites, Beaufort sticks, Brie bites, goat cheese toasts, honey-roasted figs with truffle, Duck confit croquetas, meat arancini. Roasted garlic and herb fresh cheese, aioli sauce, tomato caviar.

25 €



TAPAS DEL MAR

Saumon fumé, tarama et oeufs de cabillaud, filets de hareng doux fumés, Gambas ail noir, wakamé frais, sauce aneth et combawa, et aïoli.

Smoked salmon, tarama and cod roe, sweet smoked herring fillets, black garlic prawns, fresh wakame, dill and combawa sauce, and aioli.

25 €



Tous les prix sont indiqués en euros (€).
Le service n'est pas inclus dans les prix affichés.

SALADES Bowl



LA YOGGY VEGGIE

Falafels traditionnels et betteraves, radis red meat, jeunes pousses de salade, dés de feta au cumin, tomates cerises marinées, courgette roulée, coleslaw. sauce blanche tahini aux herbes fraîches. riz et quinoa.

Traditional falafels, Thai balls, and cumin pepper bites, fresh ricotta and herb sauce, roasted feta cubes, marinated cherry tomatoes, tomato tartare, coleslaw, vegetable pickles, rice-quinoa blend, mixed greens.

18€



ITALIAN STYLE

Jambon cru 16 mois, cœur d'artichaut, burratina di bufala, pesto genovese, riz et quinoa. jeunes pousses de salade et chicorée, tartare de tomates à l'ail rôti, courgettes fraîches, pickles de carottes, betteraves chioggia, céleri. crème de balsamique, pignons.

16-month aged raw ham, artichoke heart, buffalo burratina, Genovese pesto, rice and quinoa. Young shoot salad and chicory, roasted garlic tomato tartare, fresh zucchini, pickled carrots, Chioggia beets, celery. Balsamic cream, pine nuts.

18€



CHICKEN GOCHUJANG

Filet de poulet sauce gochujang, riz et quinoa. jeunes pousses de salade asiatique, paneer, tomates cerises marinées, champignons sautés, carottes sésame noir et citron vert, coleslaw, sauce fraîche, coriandre et cibettes.

Chicken fillet with gochujang sauce, rice and quinoa. young Asian salad greens, paneer, marinated cherry tomatoes, sautéed mushrooms, black sesame carrots and lime. coleslaw, fresh sauce, coriander, and scallions.

18€



NORDIQUE

Saumon fumé, tarama aux œufs de cabillaud, coleslaw, concombres, radis red meat, féta au cumin, jeunes pousses asiatiques, mélange riz et quinoa, tartare de tomates à l'ail rôti, courgette roulée, sauce fraîche aux herbes et combava.

Smoked salmon, cod roe tarama, coleslaw, cucumbers, red meat radishes, cumin feta, Asian sprouts, rice and quinoa mix, roasted garlic tomato tartare, rolled zucchini, fresh herb and kaffir lime sauce.

18€



FRITES - TASTY FRIES

MIX POMME DE TERRE & PATATE DOUCE

Mix potatoes & sweet potatoes

6,5 €



AIGUILLETES DE POULET CRISPY CRISPY CHICKEN STRIPS

Servi par 9 pièces, accompagné de sauce

Served in a set of 9 pieces, accompanied by sauce.

12 €

Sandwichs Chauds & Copieux

Warm & Hearty Sandwiches



BURGER BOEUF & BEAUFORT

BEEF & BEAUFORT BURGER

Pain à la farine de meule, Steak 150g, sauce échalotes fumée, Beaufort, Raclette, chips de lard, tomates cerises marinées, cornichons doux, oignons rouges, pickles, mesclun.

Rustic bread, Butcher's 150g steak, smoked shallot sauce, Beaufort cheese, Raclette cheese, country-style bacon chips, marinated cherry tomatoes, sweet pickles, red onions, pickles, mixed greens.

17 €



BURGER BOEUF & SHIITAKE

BEEF & SHIITAKE

Pain rustique, sauce tartare, steak 180g, oignons rouges pickles, cornichons doux, coleslaw, tomate cerise rôties, chips de lard, shiitake rôtis, laitue iceberg.

Rustic bread, tartar sauce, 180g steak, pickled red onions, sweet pickles, coleslaw, roasted cherry tomatoes, bacon chips, roasted shiitake mushrooms, iceberg lettuce.

17 €



MOUNTAIN HOT DOG

Pain moelleux, saucisse de Strasbourg, oignons confits, lard grillé, raclette, sauce miel et moutarde, dés de tomates et cornichons, herbes fraîches.

Soft bread, Strasbourg sausage, caramelized onions, grilled bacon, raclette, honey and mustard sauce, diced tomatoes and pickles, fresh herbs.

17 €



CHICKEN GREEK

Pain focaccia, Filet de poulet aux agrumes, tartare de tomates, coleslaw, sauce blanche aux herbes, féta rôtie au thym, concombre, mesclun, oignons rouges.

Focaccia bread, greek citrus chicken fillet, tomato tartare, coleslaw, white herb sauce, thyme-roasted feta, roasted tomatoes, cucumber, mixed greens, red onions.

17 €



CHICKEN KATSU

Pain de mie japonais, escalope de poulet pané, sauce Tonkatsu, japonaise slow, radis red meat, laitue, champignons shiitake sautés, oignons frais, mayonnaise.

Italian Focaccia Bread, Thai Braised Chicken, Teriyaki Sauce, Sheep Cheese, Fresh Herb and Roasted Garlic Cream, Coleslaw, Vegetable Pickles, Toasted Sesame and Buckwheat, Mixed Greens

17 €

Sandwichs Chauds & Copieux

Warm & Hearty Sandwiches



VEGGIE ORIENTAL

17 €

Pain oriental, Falafels, sauce yaourt herbes & tahini, citron, épices douces, légumes croquants en pickles, tartare de tomates, feta rôtie au miel, herbes fraîches, sésame, mesclun, oignons rouge.

Oriental bread, falafels, yogurt sauce with herbs & tahini, lemon, mild spices, crunchy pickled vegetables, tomato tartare, feta roasted with honey, fresh herbs, sesame, mesclun, red onions.



TOSCANE BELLO

17 €

Pain focaccia, pesto vert, tartare de tomate, parmesan, prosciutto, porchetta, mozzarella di buffala, oignon rouge, tomate marinée, ail rôti, roquette, scamorza fumée.

Focaccia bread, green pesto, tomato tartare, parmesan, prosciutto, porchetta, buffalo mozzarella, red onion, marinated tomato, roasted garlic, arugula, smoked scamorza.



Jacket POTATOES



BOEUF EFFILOCHE & TRUFFE

18 €

Pulled beef and truffle

Jacket potato garnie de bœuf effiloché, sauce Mont d'Or et truffes noire, ciboulette. Salade, coleslaw.

Maxi potato stuffed with pulled beef, Mont d'Or cheese, black truffles, and chives. Salad, coleslaw.



BRITISH STYLE

18 €

Pomme de terre au four, haricots blanc à la tomate, bacon grillé, crispy oignons, tomme fondue, salade, sauce tartare.

Baked potato, white beans in tomato sauce, grilled bacon, crispy onions, melted cheese, salad, tartar sauce.



SAVOYARD-STYLE-POTATO

18 €

Pomme de terre au four, chip de lard, jambon blanc fumé, jambon cru, Raclette, Morbier fondus, oignons crispy, salade, cornichons doux, sauce poivres.

Baked potato, bacon chips, smoked white ham, raw ham, melted Raclette, Morbier, crispy onions, salad, sweet pickles, pepper sauce.

PLATS CHAUDS Hot Dishes



SOUPE A L'OIGNON TRADITIONNELLE

Oignons mijotés, bouillon fait-maison, vin blanc, croûtons, et Beaufort gratiné

TRADITIONAL FRENCH ONION SOUP

Caramelized onions, homemade broth, white wine, croutons, and melted Beaufort cheese.

14 €



VELOUTE D'HIVER

Velouté de Topinambours aux girolles, toasts et fromage.

WINTER VELOUTÉ

Jerusalem artichoke velouté with chanterelles, toasts, and cheese.

14 €



GRATIN MONTAGNARD

Suggestion du jour. Gratin, charcuterie et salade.

MOUNTAIN GRATIN

Daily suggestion. Gratin, charcuteries and salad.

24 €



PIECE DU BOUCHER

Suggestion du jour, accompagnée d'une jacket potato gratinée, Sauce du jour.

BUTCHER'S CUT

Daily suggestion, served with a cheesy jacket potato and sauce of the day.

29 €



PASTA FRESCA

Pesto Genovese et légumes verts, jambon de parme.

Genovese pesto and green vegetables, Parma ham.

Sauce morilles et bœuf émincé au poivres exotiques.

Morel sauce and sliced beef with exotic peppers.

18 €





SANDWICH CHAUD + TASTY FRITES + BOISSON
WARM SANDWICHES FRIES DRINK

26 €

Soft 33cl
Granini
Caprisun 20cl



PASTA FRESCA + DESSERT
FRESH PASTA 5 €

+ BOISSON
DRINK

26 €

Soft 33cl
Granini
Caprisun 20cl

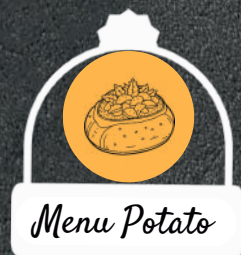


SALAD BOWL + DESSERT
5 €

+ BOISSON
DRINK

26 €

Soft 33cl
Granini
Caprisun 20cl

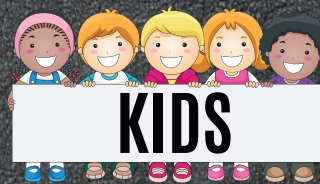


POMME DE TERRE + DESSERT
GARNIE
JACKET POTATO 5 €

+ BOISSON
DRINK

26 €

Soft 33cl
Granini
Caprisun 20cl



CROQUE KID

Pain brioché, jambon blanc, Beaufort, servi avec Frites
Brioche bun, white ham, Beaufort cheese, served with fries

10 €



HOT DOG

pain brioché, saucisse, ketchup, beaufort
Brioche bread, sausage, ketchup and cheese, served with fries

10 €



CROQUE KID OU HOT DOG

+
FRITES
FRIES

+ DESSERT
5 €

+ BOISSON
DRINK

Sirop à l'eau ou Tropic
fruit squash or Tropic

15 €

TASTY Dessert

TARTE AUX MYRTILLES

Blueberry Pie

8 €

DESSERT DU JOUR

Daily Dessert

8 €

LES BUGNES SAVOYARDES

par 5

5 €

The Savoyard fritters

Served in 5

BEIGNETS BRETZEL Chocolat ou Framboise

Pretzel donut Chocolate or Raspberry

5 €

BROWNIE AUX DEUX CHOCOLATS ET CARMEL BEURRE SALÉ

Double chocolate brownie with salted caramel

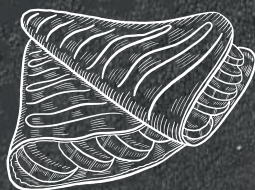
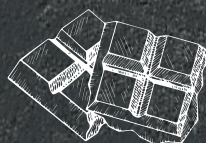
5 €

CROISSANT FOURRÉ CRÈME PÂTISSIÈRE ET FRAISES

Croissant filled with pastry cream and strawberries

5 €

CRÊPES CRÊPES



- SUCRE
Sugar

4.5 €

- CITRON SUCRE
Lemon Sugar

4.5 €

- CHOCOLAT AU LAIT
Milk chocolate

5 €

- CONFITURE DE MYRTILLE MAISON
Homemade blueberry jam

5 €

- CRÈME DE MARRON
Chestnut cream

6 €

- GRAND-MARNIER-SUCRE
Sugar

7 €

- + CRÈME FOUETTÉE
Whipped cream

0.5€