

La Carte

L u n c h & D i n n e r



Starters

Half-Board	Slow-cooked pork belly, carrot & ginger mousseline	18,00 €
Half-Board	Homemade soup with crispy garnish	12,50 €
	Salmon gravelax with pink pepercorns, two-citrus cream	20,00 €
Half-Board	Organic baked eggs with mushrooms	14,00€
	Crispy goat cheese salad, pumkin, bacon, roasted tomatoes & honey vinaigrette	22,00 €

Fish

Jhon Dory filet with citrus butter, camargue rice & seasonal vegetable 35,90€

Half-Board Roasted trout, olive oil virgin sauce 29,50 €
(2 side of your choice)

Meat

(2 side of your choice)

Côte de Boeuf 1,2kg to share 75,00 €

Sauce of your choice : forest, peppercorn, blue cheese

Extra sauces 2,50€

Seven-hour lamb shoulder, dried fruits, rosmmary sauce 35,00 €

Half-Board Grandmother-style veal blanquette 29,00 €

Half-Board Braised beef chuck, mondeuse wine sauce 29,00 €

Sides

Homade fries,
Seasonal vegetable,
Baby potatoes, 10,00€
Mixed salad,
Camargue rice

Burger

Half-Board

The Savoyard: Toasted buns, beef patty, smoked bacon, salad, tomato, onion compote, raclette cheese, Telemark sauce

28,00 €



Savoyard Specialties

Half-Board

Poached sausages in red wine, crozet gratin

24,50 €

Half-Board

Tartiflette with Reblochon, mesclun salad

26,00 €

Savoyard fondue: Beaufort, swiss gruyère, comté, charcuterie & salad (Minimum 2 personnes)

34,00 €
per person

Traditional or smoked raclette, charcuterie, potatoes & salad for 2 people

54,00 €

Moelleux du Revard, baby potatoes & montain charcuterie

30,00 €

Pasta

Tagliatelle with shrimp, herb butter,
seasonal vegetables 35,00 €

Half-Board Tagliatelle bolognese,
parmesan DOP shavings 18,00 €

Half-Board Tagliatelle with oyster & shiikate mushrooms,
creamy mushroom sauce, comté shavings 20,50 €

Half-Board Tagliatelle with Albertville blue cheese sauce,
cured ham & walnuts 19,00 €

Vegetarian

Half-Board Cauliflower gratin with Beaufort,
endive salad & walnuts 22,00 €

Half-Board Red lentils curry with curry with
cashew nuts, coconut & lemongrass
sauce 24,50 €

Desserts

Half-Board	Vanilla profiteroles from Saint Jean Farm, homemade chocolate sauce	11,50 €
Half-Board	Blueberry tart	11,00 €
	Génépi Baba, roasted pineapple, whipped cream	12,00 €
Half-Board	Valrhona chocolate fondan cottage cheese cream	11,50 €



Kids' Menu

18,00 €

Includes a choice of syrup

Main course & side of your choice

Minced Beef steak

Chicken nuggets

Cereal-breaded cod

Ham

Homade fries,
Seasonal vegetable,
Baby potatoes,
Mixed salad,
Camargue rice

Dessert of your choice

Ice cream cone

Chocolate fondant



Carte Snack

(2:30pm / 6pm)



Snacks

Charcuterie & cheese board
(for 1 or 2 people)

15 € or 29 €

Croque-Monsieur, salad

12.50 €

Homemade soup

9,50 €

Sweets

Sugar waffles

5,00 €

Sugar crepes

5,00€

Supp: Nutella, dark chocolate, jams,
whipped cream

1,00€