

Our mountain specialties

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| * Shepherd's pie: The Pela of the Aravis | 29 |
| * Swiss House Fondue (<i>Vacherin Fribourgeois, Gruyère</i>) <u>in 3 versions:</u> | |
| Nature | 32 |
| Morels | 39 |
| Black Truffle | 45 |
| * Charcuterie Plate : <i>Wagyu, Black Angus, Mangalica</i> | 19 |

Mountain specialties accompanied with a green salad

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| * Kids: Salmon or Beef Tournedos, choice of one side | 18 |
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Our Opinel knife pleases you!

You can take it away, but do not cut the thread of friendship..
here 20€ will be enough

Origin of meat: France-EU / Allergy information available

✓ *Vegetarian dishes*

Homemade products are made on site from raw products

Executive Chef : Roméo Garcia assisted by Coline Gillard and Raphael Villa

General Manager : Paul-Arnaud Martin assisted by Justine Subit

Spring 2020