


La Carte

LUNCH & DINNER



Starters

Half Board	Royans ravioli grated with regional cheeses	18,00 €
Half Board	 Homemade soup with its cheesy toast	12,50 €
Half Board	Escargots vol au vent from Bourgogne	18,00 €
	Oyster plater, by 6 or 12 with its condiments	18 € /36 €
	Shepherd's salad: lettuce, pan fried goat cheese, nuts and homemade pickled vegetables	22,00 €

Fish

Grilled octopus flambé with Pastis and cherry tomatoes 36,00 €

Half Board Regional trout, braised fennel, sweet & sour beetroot 29,50 €

Meat

Prime rib: 400g or 1.2kg to share, mushroom sauce or pepper sauce 38 € / 75 €

Additional sauce 2,50€

Candied lamb shoulder seasoned with spices, grenaille potatoes, glazed carrots 32,00 €

Half Board Veal stew and its pilaf rice infused with vervain 26,50 €

Beef tartar in marrow bone, mustard and condiments 30,00 €

Burgers

Half Board

Le Télémark : toasted buns, grilled minced meat, beaufort, sweet onions, honey and mustard sauce, salad, tomato 28,00 €

Le Savoyard : toasted buns, grilles minced meat, grilled bacon, potato pancake, herb cream, raclette cheese, tomato 33,00 €

Savoyardes specialities

Half Board

Diots poached in red vin and its creamy polenta 24,50 €

Half Board

Tartiflette with Reblochon cheese, mesclun salad 26,00 €



 Fondue Savoyarde : Beaufort, Gruyère Suisse, Comté, charcuterie and salad Minimum 2 people 33,00 € per person

 Fondue Savoyarde with black truffles, charcuterie and salade Minimum 2 people 40,00 € per person



Traditional or smoked Savoie Raclette, charcuterie and salade For 2 people 54,00 €

Revard moelleux, grenaille potatoes and charcuterie 30,00 €

Pasta

Half Board	Norwegian tagliatelles : smoked salmon and its cream	24,00 €
Half Board	 Neapolitan tagliatelles : tomato and basil	18,00 €
Half Board	 Arrabiata tagliatelle : tomato, basil and hot pepper	18,50 €
Half Board	Carbonara tagliatelles : guanciale, parmesan and egg yolk	24,00 €

VEGGIE Vegetarian dishes

Half Board	 Grilled, brazed and glazed vegetables	22,00 €
	 Asparagus and roasted squash risotto	24,50 €

Desserts

Half Board	Vanilla profiteroles from Saint Jean's farm with homemade chocolate sauce	11,50 €
Half Board	Blueberry tart	11,00 €
	Le Paris-Télémark	12,00 €
	Variation of pears with its chocolate sauce	12,00 €
Half Board	Panna cotta of the day	9,50 €



Kid menu

14,00 €

Accompanied with a syrup of choice

Dishes

Minced meat
fries or green beans

Chicken nuggets
fries or green beans

Fish & Chips

Ham
fries or green beans

Desserts

Fruit salad

Ice cream



Carte Snack

(14H30 / 18H30)



Sour

Charcuterie and cheese plater : 1 or 2 people	15 € ou 29 €
Croque-Monsieur, salad	12.50 €
Savoyarde Poutine	9.50 €
Homemade soup	9.50 €

Sweet

Waffles : whipped cream, nutella, dark chocolate, sugar or jams	6,00 €
Crêpes : whipped cream, nutella, sugar or jams	