Snacks / Small Plates (to share or keep for yourself)	
Countryside Terrine	€12
Homemade Samosa Plate	€15
(Chicken curry, tumeric & fish, chilli vegetables)	
Oysters from Oléron Dozen	€22
Six	€12
Cheese plate	€18
Beaufort, Tomme de Savoie, Reblochon and delicatessen	
Dozen of snails from St Bernard	€20
Starters	
Crispy Tartiflette	€10 / €19
Crisp, sundried tomatoes, crispy onions and lettuce	
Ballotines of Smoked Trout with Goat cheese from Landry	€9 / €18
Homemade Foie Gras with Chutney	€19
Haddock tartare ceviche style 150g	€18
Coriander, red onions and lime	€10
Seasonal Soup	610
Mains	
Fish of the Day	€17
Cod Fillet with Saffron (vacuum cooking)	€26
Butcher's Special	€18
Beef Prime Rib Steak 1/1.2kg for 2 people	€60
With three sauces	C27
Veal Prime Rib Steak 450g with Cider from Savoie Chitterling Sausages (Andouillette) with Mustard Sauce	€27 €16
Homemade Burger with Homemade Chips	€17
Charolais Beef Steak, Sundried Tomatoes, Sweet Onions, Beaufort and Lettuce	CIT
L'Alpin Burger with Homemade Chips	€24
Charolais Beef Steak, Foie Gras, Sweet Onions with Balsamic Vinegar, Sundried Tomatoes,	
Roasted Apple Slices and Lettuce	
Salmon Burger with Homemade Chips	€21
Salmon Steak, Tartare Sauce, Tomatoes, Sweet Onions and Lettuce	<i>C</i> 12
Croque-Mademoiselle and Lettuce  Toasted Bread, Béchamel Sauce with Goat Cheese, Spinach, Pine Nuts, Sundried Tomatoes and Honey	€12
Local Specialities	017
Cheese Fondue with Lettuce Cheese Fondue with Lettuce and Delicatessen	€17 €21
Cheese Fondue with Porcini Mushrooms and Lettuce	€21 €25
Le Moelleux du Revard (baked cow cheese)	€22
Delicatessen, Potatoes, Lettuce	
Cheese	
Local Cheese Plate	€8
Faisselle Cheese (French Cottage Cheese)	€6
Cream, Fruit Coulis, Local Honey or Chives	
Desserts	
Chef's Dessert	€7
Pear Poached in Mapple Sirop	€8
Chef's Tiramisu	€8
Chocolate Fondant	€8
Limoncello Ice Cream Soufflé Gingerbread Crème Brûlée	€8 €8
Gourmet Coffee or Tea	€9,50
Served with 5 miniature desserts	,- 0