



Welcome to La Rôtisserie des Barmes de l'Ours

(Gourmet mountain cuisine)

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*Information on the allergens present is at your disposal.*

*Our meat origins can be found on slate.*

*Prices in Euro, taxes and service included.*





# STARTERS

Cauldron Soup of the day	26	Leek vinaigrette	22
A must-try squash soup, chestnuts and squash seeds	24	Snails from Savoie, herb ravioli and parsley broth	26
Mature Beaufort soufflé, salads and walnuts <b>to share</b>	48	Home made pork meat terrine with pickled vegetables	21
Green salad, gravlax trout, avocado, dried blueberries	26	Marrow bone, pickles, toasted country bread	24
Vegetarian salad, bulgur, citrus fruits, vegetables	19	Soft-boiled eggs, caviar	45
Tignes parsley in a light mousse, steamed potato salad, fresh herbs	22		

Our suggestions...

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## PASTA: LINGUINE OR PENNE

Bolognese	29	Pesto	22
Carbonara	29	Rigatoni in Beaufort cheese wheel, truffles	54

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## VEGETARIANS

Herbed gnocchi with spinach and hazelnuts	36	Stuffed vegetable squash, sorrel	39
Celery as a risotto, yellow wine and truffles	52	Vegetarian pot-au-feu and vegetable consommé	36
Gourmet polenta with mushrooms, chestnuts and beaufort cheese	38		

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## SEAFOOD

Arctic char and pollen sabayon  
44

Cooked Savoy trout meunière  
42

Fine scallops, hazelnut gremolata  
46

Garnishes : Mushroom polenta, mashed potatoes, fresh French fries, green salad, rice,  
steamed potatoes, spinach or steamed vegetables





## TRADITIONAL DISHES

### "RÔTISSERIE"

Beef pot-au-feu with vegetables in broth and gribiche sauce	42	Butterflied Bresse pigeon, well-seasoned juice	48
Sweetbreads, vinegar juice of lard	54	Veal blanquette with Chambéry Vermouth	46
Purebred Entrecote, marrow bone and béarnaise sauce	52	Flambéed fillet of dear with pepper sauce	54
Prime rib of beef for 2, marrow bone and béarnaise sauce	110	Our homemade sausage by the meter <b>to share</b>	42
Frogs in their parsley butter	46	The steak tartare	42

## OUR BROOCHES

Free-range poultry, carcass jus with thyme

42

Slow-cooked mustard piglet

44

Roast leg of lamb in garlic sauce

46

Garnishes : Mushroom polenta, mashed potatoes, fresh French fries, green salad, rice, steamed potatoes, spinach or steamed vegetables

Supplément truffe

15





# DESSERTS

## DINER ONLY

Cheese and desserts buffet

24

## LUNCH ONLY

Cheese plate

16

Profiteroles, Tahitian vanilla, grand cru chocolate

14

Wild blueberry tartelette

14

Matafan with Savoy apples

14

Floating islands, dried fruits and caramel

14

Half cooked chocolate cake

14

Vanilla “crème brûlée”

14

Fresh fruit salad

14