



Welcome to La Rôtisserie des Barmes de l'Ours

(Gourmet mountain cuisine)

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

Soup of the day	24	Leek vinaigrette	21
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 to share for 2	24 / pers	Home made pork meat terrine with pickled vegetables	21
Green salad, gravlax trout, avocado, dried blueberries	26	Marrow bone, pickles, toasted country bread	28
Vegetarian salad, bulgur, citrus fruits, vegetables	21	Soft-boiled eggs, caviar	45

Our suggestions...



PASTA: LINGUINE OR PENNE

Bolognese	32	Pesto	29
Carbonara	29	Rigatoni in Beaufort cheese wheel, truffles	54
Tomato	29		

VEGETARIANS

Herbed gnocchi with spinach and hazelnuts	36	Gourmet polenta with mushrooms, chestnuts and beaufort cheese	38
Celery as a risotto, vin jaune and truffles	52	Vegetarian pot-au-feu and vegetable consommé	36

SEAFOOD

Cooked Savoy trout meunière

42

Fine scallops, hazelnut gremolata

46

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



TRADITIONAL DISHES

"RÔTISSERIE"

Beef pot-au-feu with vegetables in broth and gribiche sauce	42	Toad pigeon, well-seasoned juice	48
Sweetbread, vinegar juice of lard	54	Veal blanquette with Chambéry Vermouth	46
Frogs in their parsley butter	46	Flambéed filet of deer with pepper sauce	54
Entrecote, marrow bone and béarnaise sauce	52	The steak tartare	42
Prime rib of beef for 2, marrow bone and béarnaise sauce	55 / pers		

OUR ROTISSERIE

Free-range chicken, carcass jus with thyme
42

Slow-cooked mustard piglet
44

Roast leg of lamb in garlic sauce
46

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

Extra Garnish

10

Truffle Supplement

15



DESSERTS

DINER ONLY

Cheese and desserts buffet

24

LUNCH ONLY

Cheese plate

16

Profiteroles, Tahitian vanilla, grand cru chocolate

14

Wild blueberries tartelette

14

Exotic Pavlova

14

Floating island, dried fruits and caramel

14

Chocolate soufflé tart with baileys sauce

14

Vanilla “crème brûlée”

14

Fresh fruit salad

14