LA RÔTISSERIE



GOURMET MOUNTAIN CUISINE
MENU



STARTERS

Soup of the day **24**

A must-try squash soup, chestnuts and squash seeds **24**

Vegetable salad, soft boiled "perfect" egg, herb vinaigrette

26

Marrow bones, mustard-spread toasts
21

Leek with gribiche sauce 22

Snails from Savoie, herb ravioli and parsley broth

26

Seared scallops,
Celery and walnuts Savoie vierge sauce
26

Frog and crayfish "vol-au-vent" 28





PASTA

LINGUINE OU PENNE

All our pasta dishes are served with Parmesan

Bolognese	Carbonara	Tomato	Pesto
32	32	29	29

Rigatoni in Beaufort cheese wheel, black truffle

58



VEGETARIAN

Vegetarian pot-au-feu and vegetable consommé Spelt risotto, vin jaune and black truffle

36

54

Creamy polenta, mushrooms and chestnut

38



FISH

Blue lobster tail medallions

Savoie trout fillet cooked meunière style

75

42

Sides

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

Extra sides 10 / Truffle Supplement 15

TRADITIONAL DISHES "RÔTISSERIE"

Galician rib-eye beef for 2, bone marrow and béarnaise sauce

75 / PERS

Veal kidney with mustard sauce

42

Sweetbreads, meat sauce

56

Beef pot-au-feu, vegetables in broth and gribiche sauce

42

Premium rib-eye beef for 2, Bone marow and béarnaise sauce

65 / PERS

Rib-eye steak with béarnaise sabayon

49

Flambéed beef tenderloin on the bone

58

Savoyard Stew

42

OUR SPIT-ROASTED MEATS

Free-range chicken, carcass sauce with thyme

42

Haute Tarentaise roasted leg of lamb

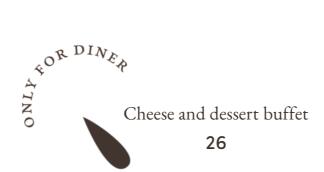
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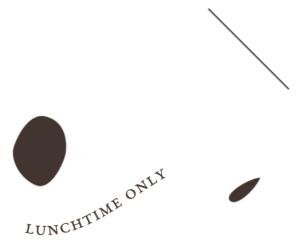
Sides:

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DESSERTS





Grandmother's chocolate mousse

18

Rhum Baba

18

Blueberry frozen Vacherin

18

Rice pudding from the Adroit farm

18

Fresh cut fruits