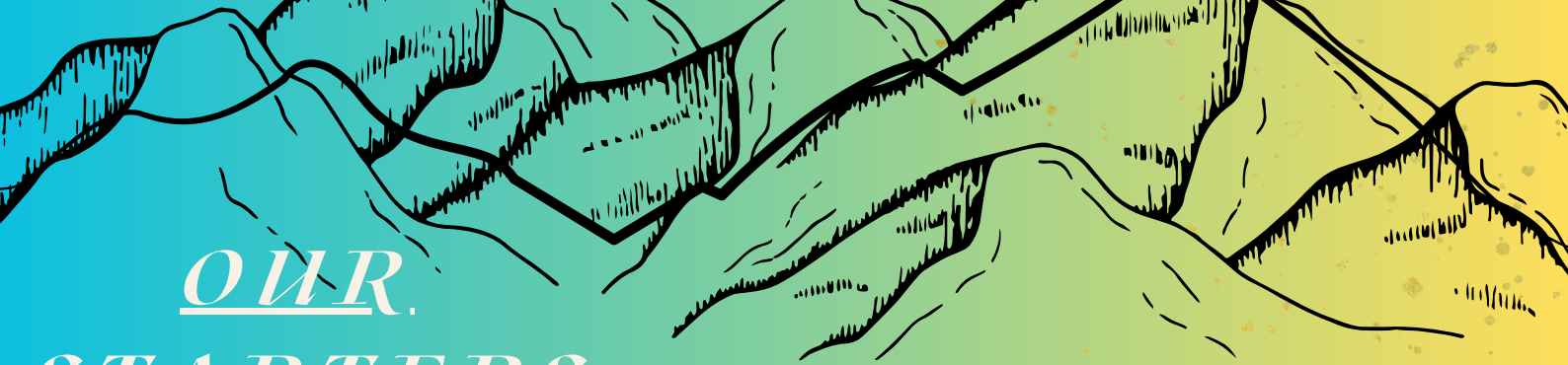




OUR STARTERS

- Apple Tarte Tatin au gratin with Reblochon cheese on a bed of salad. 13€

(Salad, tomato, red cabbage, grated carrots, slivered almonds, apple tarte tatin topped with oven-baked Reblochon de Savoie cheese)

- Small Farm Salad Small / Large 7€/13€

(Salad, tomato, red cabbage, grated carrots, slivered almonds, white ham, Reblochon toast)

- Goat's Cheese Salad Small / Large 7€/13€

(Salad, tomato, goat cheese toast, honey-grated carrots, red cabbage, walnuts)

- La Burrata (heirloom tomatoes, Italian burrata, scamorza cheese, vanilla-infused olive oil, parmesan crisp, balsamic cream, tomato-basil sorbet) 14€

- Plate of Local Charcuterie 13€

- Plate of Local Cured Ham 13€

- Green Salad 5€

- Savoy Cheese Platter 10€



All products marked with a * can be ordered as takeaway

OUR PIZZAS



• MARGHERITA

(HOMEMADE TOMATO SAUCE, FIOR DI LATTE MOZZARELLA) **12 €**

• MAMMA

(HOMEMADE TOMATO SAUCE, WHITE HAM AFTER COOKING, FIOR DI LATTE MOZZARELLA) **13 €**

• QUEEN

(HOMEMADE TOMATO SAUCE, COOKED WHITE HAM, FRESH MUSHROOMS, FIOR DI LATTE MOZZARELLA) **14 €**

• SUN

(HOMEMADE TOMATO SAUCE, WHITE HAM AFTER COOKING, FRESH MUSHROOM, ARTICHOKE, FIOR DI LATTE MOZZARELLA) **15 €**

• SMALL FARM

(HOMEMADE TOMATO SAUCE, MAURIENNE BEAUFORT, SAVOIE REBLOCHON, CURED HAM, FIOR DI LATTE MOZZARELLA) **15 €**

• SPONSORED

(HEAVY CREAM, WHITE HAM AFTER COOKING, GOAT CHEESE, HONEY, FIOR DI LATTE MOZZARELLA) **15 €**

• 4 CHEESES

(HOMEMADE TOMATO SAUCE, SAVOY RACLETTE, SAVOY REBLOCHON, MAURIENNE BEAUFORT, FIOR DI LATTE MOZZARELLA) **15 €**

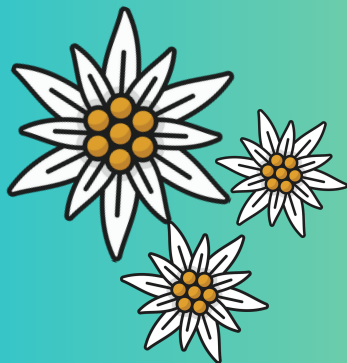
• SAVOYARDE

(HOMEMADE TOMATO SAUCE, REBLOCHON DE SAVOIE, BEAUFORT DE MAURIENNE, BACON, FIOR DI LATTE MOZZARELLA) **15 €**

• THE ITALIAN

(HOMEMADE TOMATO SAUCE, BURRATA, ARUGULA, BALSAMIC CREAM, FIOR DI LATTE MOZZARELLA) **15 €**





• Océane

(HOMEMADE TOMATO SAUCE, TUNA, SOUR CREAM, FIOR DI LATTE MOZZARELLA)

15€

• Etna

(HOMEMADE TOMATO SAUCE, MERGUEZ SAUSAGE, PEPPERS, EGG, FIOR DI LATTE MOZZARELLA)

15€

• Vanoise

(HOMEMADE TOMATO SAUCE, POTATOES, SAVOY RACLETTE CHEESE, CRÈME FRAÎCHE, CURED HAM, FIOR DI LATTE MOZZARELLA)

15€

• Vegetarian

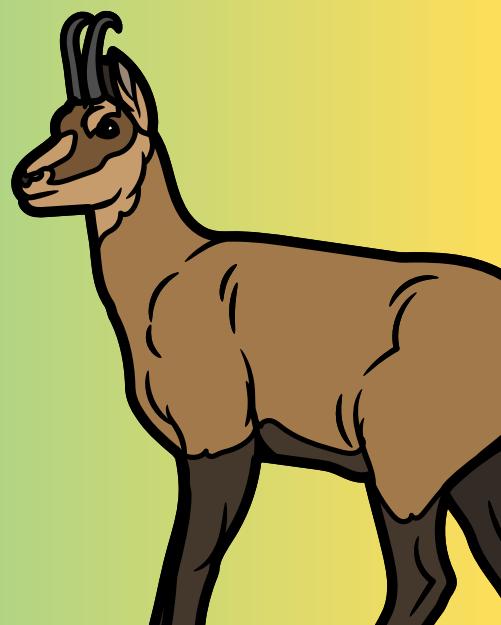
(HOMEMADE TOMATO SAUCE, FRESH PEPPERS, ARTICHOKE, FRESH MUSHROOMS, ROCKET, FIOR DI LATTE MOZZARELLA)

15€

• LITTLE MARGHERITA / LITTLE MAMMA (SUPPLEMENT AVAILABLE, 1€)

8€

ALL OUR PIZZAS CAN BE MODIFIED WITH A CREAM BASE, TOMATO BASE, OR BY EXCLUDING OR ADDING AN ELEMENT AS YOU WISH.



OUR DISHES



- **CHICKEN AND MUSHROOM RISOTTO**
(WITH A TOUCH OF TRUFFLE, PARMESAN TUILE, AND TRUFFLE BALSAMIC CREAM) **20€**
- **ANGUS BEEF SIRLOIN**
(WITH BONNEVAL BLUE CHEESE OR PORCINI MUSHROOM SAUCE) **24€**
- **CONFIT OF SOUTHWEST DUCK**
(WITH BONNEVAL BLUE CHEESE OR PORCINI SAUCE) **25€**
- **DUO OF SAVOY SAUSAGES SIMMERED IN RED GAMAY WINE**
(SAUSAGES WITH BEAUFORT AND PORMONIER CHEESE) **18€**
- **HAMBURGER SAVOYARD**
(ARTISAN BREAD FROM THE LANSLEBOURG BAKERY, SALAD, TOMATO, 180G CHAROLAIS HAMBURGER STEAK, MAURIENNEBEAUFORT CHEESE, SAVOIE REBLOCHON CHEESE, FRIED ONIONS, HOMEMADE BURGER SAUCE) **20€**
- **VEGETARIAN BURGER**
(ARTISAN BREAD FROM THE LANSLEBOURG BAKERY, SALAD, TOMATO, VEGGIE BURGER, MAURIENNE BEAUFORT, SAVOIE REBLOCHON, FRIED ONIONS, HOMEMADE BURGER SAUCE) **20€**
- **PLATE OF FRENCH FRIES** **6€**

ALL OUR MEATS ARE SERVED WITH FRENCH FRIES (POTATO AND SWEET POTATO) OR CROZETS (LOCAL PASTA) AU GRATIN, AND SALAD.

CHILDREN'S MENU

- **KIDS' PIZZA**
(LITTLE MARGHERITA, LITTLE MAMMA, OR WHITE HAM AND FRENCH FRIES)
- **ONE SCOOP OF ICE CREAM (YOUR CHOICE)** **10€**



OUR SPECIALITIES

(RESERVATIONS RECOMMENDED)



• TARTIFLETTE WITH SALAD 20€

• CROZIFLETTE WITH SALAD 20€

• CHILDREN'S TARTIFLETTE OR CROZIFLETTE (2 PERSONS AND +) 10€

• TRADITIONAL SAVOYARD FONDUE
(100% BEAUFORT CHEESE FROM THE VILLAGE, SERVED WITH SALAD AND LOCAL CHARCUTERIE) 26€

• FONDUE SAVOYARDE WITH PORCINI MUSHROOMS AND GIROLLES
(100% BEAUFORT CHEESE FROM THE VILLAGE, SERVED WITH SALAD AND LOCAL CHARCUTERIE) 28€

• FONDUE SAVOYARDE AU BLEU DE BONNEVAL (SERVED WITH SALAD AND LOCAL CHARCUTERIE) 28€

• TRUFFLED SAVOYARD FONDUE (SERVED WITH SALAD AND LOCAL CHARCUTERIE) 29€

• RACLETTE DE MONTAGNE AU LAIT CRU IGP AU RACLOIR
(WITH SALAD, LOCAL CHARCUTERIE, AND VILLAGE POTATOES) 27€

• BEAR'S GARLIC RACLETTE
(SERVED WITH SALAD, LOCAL CHARCUTERIE, AND VILLAGE POTATOES) 28€

• RACLETTE WITH GOAT'S CHEESE AND A SCRAPER
(SERVED WITH CHARCUTERIE AND POTATOES FROM THE VILLAGE) 33€

• TRIO OF RACLETTES IN A DRAWER
(RACLETTE WITH GOAT'S CHEESE, WILD GARLIC, AND RAW MILK (IGP), SERVED WITH VILLAGE POTATOES, LOCAL CHARCUTERIE, AND SALAD) 29€

FOR HEALTH & SAFETY REASONS, RACLETTE SCRAPER PIECES NOT CONSUMED ON-SITE MAY NOT BE TAKEN AWAY.



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- **CHILDREN'S TARTIFLETTE OR CROZIFLETTE (2 PERSONS AND +)**

13€

PIERRADE (BY RESERVATION ONLY)

- **SLICED BEEF, DUCK BREAST, PORK TENDERLOIN, AND HOMEMADE SAUCES (ACCOMPANIED BY SALAD, GRILLED VEGETABLES, AND SWEET POTATO FRIES)**

27€

OUR DESSERTS

- **ARTISANAL ICE CREAM FROM THE ALPS (CUP ICE CREAM, FLAVOUR AND CHOICE À LA CARTE)**
- **DESSERTS (ALL OUR DESSERTS ARE HOMEMADE. DESSERT AVAILABILITY MAY VARY—PLEASE CONTACT SERVICE OR REFER TO THE SLATE FOR THE DAY'S PREPARATIONS.)**

8€

