Vieux Grenier Team's glad to welcome you.

Our Entrance

❖ Velvety of the moment	10€90
❖ Snails Casserole	17€50
❖ Marrow bones	14€50
❖ Pan-fried scallops and prawns	19€90
❖ Pan-fried Foie Gras with butternut puree and gingerbread	21€50
❖ Salad of the moment (Small//Large)	10€80 //16€50
❖ Cold Cuts Platter (cured meat)	16€90

Allergens Board is at your disposal

Our Dishes

❖ Beaufort raviole and crispy raw ham	18€50
❖ Caramelized Lamb Shank	25€50
❖ Angus beef tab 250g shallot sauce	23€50
❖ Sweetbread, Garlic and Parsley	30€50
❖ Veal chop 350g slow cooking with morels sauce	34€50
❖ Savoyard Hotpot of yesteryear	22€90
❖ Grilled duck breast with Blackberries sauce	26€90
❖ Classique burger // Burger with hot Duck Foie Gras	18€90 // 24€90
❖ Arctic char with combava butter and leek fondue	29€90
❖ Grilled King Prawns and Scallops served with creamy rice	27€90

All our dishes are accompanied with the side of your choice: Vegetables pan-fried, mashed potato with beaufort cheese, Gratin Dauphinois, french fries or risotto.

Our specialities

❖ Tartiflette classique with green salad	20€50
❖ Tartiflette classique with cured meat and green salad	23€50
❖ Veggie tartiflette mushrooms with green salad	21€40
❖ Croziflette with green salad	21€40
❖ Savoyarde Turkey escalope with green salad	23€00
Our specialities to share <u>Minimum 2 people / Price per person</u>	
❖ Three cheese fondue with green salad	21€00
❖ Three cheese fondue with mushrooms with green salad	24€00
❖ Beaufort fondue with green salad	25€00
Add potatoes 3€50	
Add cured meat 6€50	
Classic raclette cheese with cured meat and potatoes	24€50
Morbier raclette cheese with cured meat and potatoes	26€50
llergens Board is at your disposal	Au Vieux Grenier

Allergens Board is at your disposal

Our Desserts

❖ Blueberry Pie	8€90
❖ Creme brulee with Tonka bean	9€50
❖ Profiteroles	9€50
❖ Chocolat royal	8€90
❖ Citrus fruit soup with fresh mint	7€80
❖ Gourmet cofee	10€50
Sorbet with alcohol (Pear+ pear alcohol) or (Génépi+ genepi alcohol)	9€60
❖ Cheese plate	8€20
❖ Cottage cheese	5€80
❖ Cottage cheese Red Berries	6€50
Allergens Board is at your disposal	Au Vieux Grenier

Kids menu 11€90 Up to 10 years old

- * 3 cheese melted or classic raclette cheese to share with parents
- ❖ Tartiflette with salad
- Steak OR breaded chiken fillet cornflakes
 Garnish of your choice french fries, vegetables our mashed potatoes with beaufort
- Yogurt or fruit gourd or one scoop of ice cream

SAVOYARD Menu 27€50

- Velvety of the moment or savoyard salad
- Tartiflette or Savoyard Hotpot of yesteryear
- Blueberries pie or cheese plate

