

ALLERGEN INFORMATIONS LA BRASSERIE LES CIMES

	1. Cereals Gluten	2. Crustaceans	3. Eggs	4. Fish	5. Peanuts	6. Soya	7. Milk - Cheese	8. Fruits with shell	9. Celery	10. Mustard	11. Sesame seeds	12. Sulphur dioxide and sulphites	13. Lupine	14. Shellfish
WARM STARTERS														
Garlic bread with melted cheese	•						•							
Cold cuts platter									(•)					
Spicy sauteed prawns with garlic		•												
Onion soup	(•)						(•)							
OMELETS														
Plain omelet			•						(•)					
Ham omelet			•						(•)					
Cheese omelet			•				•		(•)					
Hand and cheese omelet			•				•		(•)					
Mushroom omelet			•						(•)					
Savoyarde omelet			•						(•)					
Potatoes, bacon, reblochon cheese			•				•		(•)					
French fries	•													
Sausages and French fries	•								(•)					
Chicken nuggets	•				•	•								
PASTA														
Pesto	•		•											
Tomato sauce	•		•											
Bolognaise	•		•											
Carbonara	•		•				•							
Mushroom cream sauce	•		•				•							
Lasagna	•		•				•							
SALADS														
Craquant de chèvre Goat cheese in filo pastry, mixed leaves salad, walnuts	•		•		•	•	(•)		(•)					
Salade César des Cimes Breaded chicken, garlic croutons, Grana Padano	•		(•)			•			(•)					
Craquant de Reblochon Reblochon cheese in filo pastry, with apples, cinnamon, honey and salad	•		•		•	•			(•)					
Tartine Savoyarde Toasted bread, cream, potatoes, bacon, onion, Reblochon cheese	•					•			(•)					
Salade de thon grillé Grilled tuna salad, homemade sweet chili sauce				•					(•)					
Salade Dressing									•					

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SIDE DISHES														
Green Salad										(●)				
Baked potato														
Thai rice														
French fries	●													
Green beans						(●)								
Gratin dauphinois: Sliced potatoes baked with milk and cheese gratin						●								
SPECIALTIES														
Cold cuts platter										(●)				
Cheese fondue (250g) served with green salad	(●)					●				(●)				
Cheese fondue with mushrooms and green salad	(●)					●				(●)				
Tartiflette: Potatoes, bacon, reblochon cheese, onions, served with smoked ham and green salad						●				(●)				
Diots Savoyards: Savoyard sausages cooked with white wine, potatoes														
Beef hot stone					(●)					(●)				
Beef, turkey, veal hot stone					(●)					(●)				
Raclette						●				(●)				
Boîte chaude: Hot fondant cheese served with cold cuts, potatoes and green salad						●				(●)				
Fondue bourguignonne					(●)					(●)				
Reblochonnade						●				(●)				
GRILL														
Roasted chicken with bacon, mushrooms and cream sauce						●				(●)				
Grilled steak										(●)				
Tartare de bœuf Raw minced beef prepared by the chef with French fries and salad			(●)							(●)				
Burger Végétarien Homemade patty with mushrooms, sunflower and rolled oats	●					●				(●)	●			
Burger Savoyard with Raclette cheese, tomato, onions, salad	●					●	(●)			(●)	●			
Escalope milanaise: Fried veal escalope with spaghetti napolé.	●		●				(●)			(●)				
Pan fried fish, white wine sauce and Thai steamed rice.				●			(●)			(●)				
Grilled rib-eye steak (250g)										(●)				
Grilled lamb chops										(●)				
Duck magret										(●)				
Duck magret with blueberry sauce										(●)				
SAUCES														
Butter with chives and parley							●							
Peppercorn							●							
Roquefort							●							
Murshooms cream sauce							●							

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PIZZAS														
Formaggio: Tomato, cheese	•						•							
Vesuvio: Tomato, ham, cheese	•						•							
Royale: Tomato, ham cheese, mushrooms	•						•							
Sicilienne: Tomato, anchovy, capers, garlic, parsley	•													
Piquante: Tomato, cheese, chorizo, green pepper, garlic and parsley	•						•							
Calzone: Tomato, ham, cheese, egg, cream (folded pizza)	•		(•)				•							
Vegetarian: Tomato, onions, green pepper, mushrooms, artichoke, cheese, red cabbage	•						•							
Savoyarde: Tomato, ham, mushrooms, reblochon cheese, egg, cheese	•		(•)				•							
Calabrese: Tomato, cheese, onions, green pepper, minced beef	•						•							
Quatre fromages: Tomato, goat cheese, Mozzarella, blue cheese, reblochon cheese	•						•							
Montagnarde: Cream, Savoyarde sausage, onions, potatoes, reblochon cheese	•						•							
Créole: Tomato, chicken, onions, pineapple, cheese	•						•							
Parma: Tomato, cheese, smoked ham, cherry tomatoes, rocket salad	•						•							
Bolognaise: Tomate, cheese, bolognaise beef, cherry tomatoes, basil, caramelised onions	•						•							
Mont-Blanc: Cream, goat cheese, blue cheese, bacon, carammelised onions, walnut, honey, rocket salad	•						•	(•)						
Pizza du Chef: Tomato, cheese,goat cheese, Gorgonzola, chorizo, honey, Tabasco, red onions.	•						•							
BBQ: Tomato, cheese, minced beef, chorizo, red onions, homemade BBQ sauce	•						•							
DESERTS														
Cheese plate							•	(•)						
Catalan cream			•				•							
Café gourmand / Espresso with assorted mini desserts	•		•				•							
Blueberry tart	•		•				•	•						
Soft chocolate cake	•		•				•							
Apple crumble with vanilla ice cream	•		(•)				•	(•)						
Tarte Tatin: Upside-down apple tart with vanilla ice cream	•		•				•	(•)						
PANCAKES AND WAFFLES														
Sugar	•		•				•							
Sugar lemon	•		•				•							
Jam	•		•				•							
Honey	•		•				•							
Chocolate	•		•				•							
Nutella	•		•				•	•						
Chocolate Banana	•		•				•							
Les Cimes:Vanilla ice cream, hot chocolate, whipped cream	•		•				•	•						
ICE CREAM														
	•		•				•	•						

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