



Our Starters

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

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

13€

- Small Farm Salad Small / Large

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

7€ / 13€

- Goat's Cheese Salad Small / Large

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

7€ / 13€

- La Burrata

(Heirloom tomatoes, Italian burrata, scamorza cheese, vanilla-infused olive oil, parmesan crisp, balsamic cream, tomato and basil sorbet)

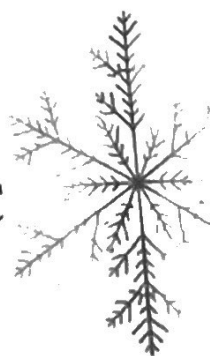
14€

- Plate of Local Charcuterie 13€

- Plate of Local Cured Ham 13€

- Green Salad 5€

- Savoy Cheese Platter 10€



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

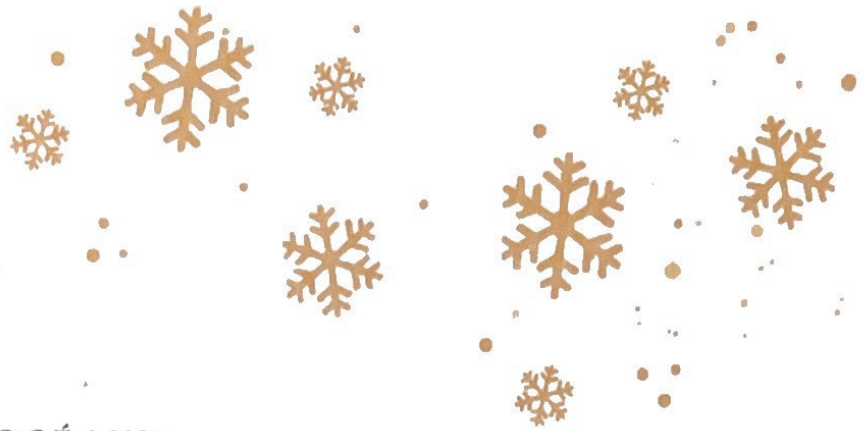
(HOMEMADE TOMATO SAUCE, SAVOY RACLETTE, SAVOY REBLOCHON, MAURIENNE BEAUFORT, FIOR DI LATTE MOZZARELLA) 15€

• 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€

• LA PISTACHIO

(BASE CREAM, MOZZARELLA FIORDILATTE, MORTADELLA, PISTACHIO PESTO, PARMESAN BURRATA, PISTACHIO)

18€

• 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.

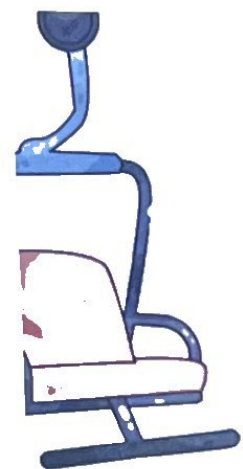
CHILDREN'S MENU

• KIDS' PIZZA
(LITTLE MARGHERITA, LITTLE MAMMA, OR WHITE HAM
AND FRENCH FRIES)

• ONE SCOOP OF ICE CREAM (YOUR CHOICE)

10€





(RESERVATIONS RECOMMENDED)

• TARTIFLETTE WITH SALAD

20€

• CROZIFLETTE WITH SALAD

20€

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

11€

• TRADITIONAL SAVOYARD FONDUE

(100% BEAUFORT CHEESE FROM THE VILLAGE, SERVED WITH
SALAD AND LOCAL CHARCUTERIE)

27€

• FONDUE SAVOYARDE WITH PORCINI MUSHROOMS AND
GIROLLES

(100% BEAUFORT CHEESE FROM THE VILLAGE, SERVED WITH
SALAD AND LOCAL CHARCUTERIE)

29€

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

29€

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

30€

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

30€

• BEAR'S GARLIC RACLETTE

(SERVED WITH SALAD, LOCAL CHARCUTERIE, AND VILLAGE
POTATOES)

30€

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

33€

• TRIO OF RACLETES IN A DRAWER

(RACLETTE WITH GOAT'S CHEESE, WILD GARLIC, AND RAW
MILK (IGP), SERVED WITH VILLAGE POTATOES, LOCAL
CHARCUTERIE, AND SALAD)

30€

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





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

14€

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.)

8,50
€

