



Our Chef, **Bruno Lefevre**, draws inspiration from a harmonious blend of the mountain terroir of Haute-Savoie, cherished childhood memories, and his Mediterranean roots.

Each day, upon returning from the market, together with Sous-Chef and Pastry Chef

Jean-Philippe Replumaz, he is committed to creating refined and authentic cuisine, prepared primarily from fresh, locally sourced ingredients.

The atmosphere of both the hotel and restaurant reflects the dedication of our caring team Annaïck, Anthony and our barman Swann within a warm and welcoming setting designed by the Petit-Jean family.

We wish you a most enjoyable dining experience.

Summer Starters

Chamois d'Or Salad	18
Little gem lettuce, dried diots sausages, seasonal fruit, Grenoble walnuts, Cordon Tomme cheese, walnut dressing	
Heritage Tomato & Burrata Heart	14 *
Burrata cheese, basil and rocket pistou, pine nuts, Modena balsamic caramel	
Sesame-grilled King Prawns	20 *
Asian style crunchy vegetables	main-course supplement : + 8 €
Fresh Goat cheese & Fir-bud marinated Trout	18 *
Tangy red pepper coulis, Parmesan short-bread	
Grilled red Mullet fillets	22 *
Tapenade Oil, mesclun salad and fennel	main-course supplement : + 8 €
Melon Textures, Porto wine gel	20 *
With mountain ham : + 7 €	
Mountain charcuterie and cheese board	20
Smoked sausage from Magland, air-dried beef from Cordon, Coppa, local goat's milk Tomme cheese	
Soup of the day	10 *
Savoy cheese or Herbs Omelette	
Served with homemade French fries and salad	18 *

Vegetarian-friendly dishes *

An allergen information menu is available upon request.

All dishes featured on our menus and à la carte selection are prepared on-site according to our own recipes, using carefully selected quality ingredients.

Fish and Seafood

Perch fillets , meuniere-style or with garlic and parsley Served with homemade French fries or seasonal vegetables	27 / 29 *
Lake Char fillet , rich jus with mustard seeds Eggplant mousseline and creamy Spelt	32 *
Garlic and parsley Frog legs (to order)	28

Meat dishes

Iberian Pork Pluma , marinated with garden sage and mild chorizo (<i>origine France</i>) served with Thyme blossom and Cordon honey piperade	28
Slow-cooked Pigeon breast (<i>origine France</i>) Hazelnut chard fricassee, blackcurrant reduction	32
Charolais Beef Fillet , Chimichurri sauce Truffled mashed potatoes or seasonal vegetables	36

Regional Specialities (price per person)

Traditional Cordon Farcement , salad and dried diots sausages	28
Traditional Savoyard cheese fondue (min. 2 guests) served with salad Charcuterie selection + 8 €	27 *
Raclette served with Charcuterie and salad	35

Cheese Selection

Matured regional Cheese board	10 *
Fresh country cheese served with Cordon honey or red fruit coulis	7 *

Desserts

Fresh strawberries & chantilly cream	10
Seasonal fruit salad	12
Dark Chocolate mousse	10
Vineyard Peach crème brûlée	12
Red berry Pavlova	15
Apricot Tarte Tatin with Almond caramel, yoghurt ice cream	15

Ice cream Specialities

Artisan Ice Cream Selection « Glace des Alpes » (2 ou 3 scoops)	6 / 9
<i>(vanilla, coffee, caramel, chocolate, rum & raisin, blueberry, lemon, strawberry, raspberry)</i>	
<i>Homemade Chantilly cream : + 1,50 €</i>	
Café Liégeois (coffee ice cream, espresso, chantilly, toasted almonds)	10
Mini ice-cream Coupes (1 scoop / 2 cl) :	8
. Lemon sorbet, Limoncello	
. Vanilla ice-cream, Amarena cherries	
. Rhum & raisin ice-cream with marinated raisins	
. Chartreuse ice-cream with Green or Yellow Chartreuse	
Homemade three-flavours Vacherin	15
<i>(vanilla, raspberry and pistachio)</i>	

Children's Menu (under 12 years old)

Drink : Fruit syrup

18 €

Egg mayonnaise with cherry tomatoes or local dry sausage

Homemade chicken Nuggets or Beef burger patty

Twisted pasta or homemade French fries

Fresh strawberries or 2 scoops of ice-cream

Daily Menu

Our chef Bruno offers a daily changing menu inspired by his visit to the market, prepared with fresh seasonal ingredients.

The restaurant is closed on Wednesday lunchtime and Thursday lunchtime



Information &

Reservations

04.50.58.05.16