



Sharing & Drinks

A GLASS, A BOARD.....
AND WE CHILL !

SHARING BOARDS

La Charcutière 14€

Selection of cold cuts

La Fromagère 14€

Selection of cheeses

La Croquante 18€

*Selection of croquettes
& fried calamari*

La Savoyarde 25€

Mixed appetizers platter

SOFTS DRINKS

	1L	50cl	20cl
Still water	9€	5€	2.8€
Sparkling water	9€	5€	2.8€
Lemon, Orange, Coca-Cola, Coca-Cola Zéro, Tonic, Citrus, Peach iced tea or sparkling drinks			3€
Liégeois			4€

COFFEES

Coffee, Espresso, Deca	2.8€
Cappuccino, Double espresso, Tea	3.2€

APERITIFS

Martini bianco, rosso, Porto bianco, rosso, Ricard, Pineau des Charentes	7€
Campari, Pisang, Picon, Gentian Suze	7€
Crémant de Savoie	8€
House aperitif	9€
Extra accompagnement	+1€

BEERS

Maes, Maes NA	3€
Smash, Chouffe, Lupulus Hopéra, Val Dieu brune	5.8€
Orval	7€

COCKTAILS & GINS

Génépi Tonic, Apérol Spritz, Limoncello Spritz	10€
Gin Bombay Tonic	12€
Gin Gordon Pink Hibiscus	13€
Gin Liegin Pink Pepper	14€
Mocktails : Hibiscus orange & cinnamon or Elderflower, lemon & anise	6€

DIGESTIFS

Amaretto, Baileys, Limoncello	7.5€
Genépi, Grappa, Sambucca	8€
Calvados, Cognac, Cointreau	8.5€
Green or Yellow Chartreuse	9.5€
Kirsch, Pear, Raspberry, Vieille Prune, Eau de Villée	9.5€
Rhum Havana club, Jack Daniel's, Jameson	10€
Chivas Régal 12 ans, Belgian OWL	12€

Les Desserts

Vanilla ice cream with hot chocolate sauce	9€
Homemade Tiramisu	9€
Homemade iced Soufflé with its little boozy touch	9€
Chocolate Fondant with vanilla ice cream & custard	9.5€
Homemade Bluberry Tartlet with vanilla ice cream	9.5€
Brioche Bread with speculoos ice cream and caramel sauce	9.5€
Gourmet coffee or tea	9€
Irish Coffee	10€
The Colonel, Genepi & lemon sorbet	10€
Espresso Martini	12€
The « Grolle » or « coupe de l'amitié »	16/ 20€

Comes from the Savoie sheperds who poured a blend of coffee and hooch into their clogs



Hearty cuisine,
blending mountain spirit
and tradition



GOURMET COOKING THAT
CHANGES WITH THE SEASONS

HOT STONES

Grilled food served on a hot stone, accompanied by a
salad and a cold sauce

Choice of side : potatoes, french fries or gratin
(if extra : 4€/pp)

Cold sauces : tartare, cocktail, aioli, poivre, barbecue,
garlic butter (if extra : 1,5€/pp)

Hot sauces : béarnaise or pepper sauce : 4€/pp ,
creamy mushroom sauce : 4,5€/pp

Marinated Scampi skewers on hot stone	25€
The Belgian Blue Beef on hot stone (250 gr)	26€
The Rib Steak on hot stone (300gr)	29€
The Mixed grill on hot stone	28€
Beef, duck, turkey & scampis	

MEAT & FISH

Grilled Turkey skewer	24€
Cold sauce, choice of side dish & salad	
Grilled Beef skewer	26€
Cold sauce, choice of side dish & salad	
Grilled Pork knuckle	26€
Bearnaise sauce, french fries & salad	
Grilled Prawns	26€
Cold sauce, choice of side dish & salad	
Salmon filet	26€
Bearnaise sauce, french fries & salad	
Cod Loin	24€
White butter, potatoes & vegetables	



THE FLAVORS OF SAVOY,
ALL YEAR ROUND

CHEESE FONDUES

Minimum 2 people. Price per person. Side dishes:
bread & salad (served as much as you like)

All our fondues contain white wine (we can adapt them
according to your preferences)

Gourmet option : with cold cuts plate : 4.5€ /pp

Savoyard Cheese Fondue	25€
100% Beaufort, raw milk cheese which is made in the high mountains of Savoie. Typical flavour without being too strong.	
Comté Cheese Fondue	25€
Beaufort & Comté, Comté from the Jura,raw milk. Comté has a rich aromatic character with roasted hazelnut notes and caramelised butter.	
Suiss Cheese Fondue	25€
Beaufort & Swiss Gruyère,raw milk. A more pronounced and aromatic flavour..	
Royale Cheese Fondue	26€
100% Beaufort, subtly flavoured with truffle & Savoie Crémant.	
Forestière Cheese Fondue	28€
100% Beaufort with fresh wild mushrooms.	



SAVOYARD CHEESES

Minimum 2 people. Price per person. Side dishes:
potatoes & salad (served as much as you like)

Vegetarian option : pan-fried with wild mushrooms
instead of cold cuts plate

La Raclette de la Roussette	28€
Traditional Savoie Raclette, pasteurised milk, served with cold cuts plate	
La Reblochonade	29€
Reblochon from Savoie, raw milk cheese in her small frying pan served with cold cuts plate	
Specials of the day (Seasonal) Please ask our team	

MEAT FONDUES

Minimum 2 people. Price per person. Meat* to cook in
the oil (*no cheese)

Side dishes : 3 cold sauces & raw vegetables
(served as much as you like)

Choice of side : potatoes, french fries or gratin
(same serving for 2 people)

Optional hot sauces : bearnaise or pepper sauce (4€/pp) ,
creamy mushroom sauce (4.5€/pp)

La Bourguignonne	28€
100% beef or beef/turkey	
Three-Meat Fondue	30€
Beef, turkey and duck	
Royal Hat (or Chapeau Tatare)	29€
Beef, turkey and scampis to grill on the hat (it's not a fondue, no oil)	

SAVOYARD SPECIALITIES

Tartiflette & small green salad	22€
Croziflette & small green salad	22€
Potato Board	20€
Potatoes melted Raclette cheese, smoked ham & salad	
The Vilain	20€
Baked baguette bread with tartiflette & salad	
The Mountain Crust	20€
Baked baguette bread melted Raclette cheese, smoked ham & salad	
The Hot Box, Creamy Jura cheese baked	21€
With smoked ham & salad	
Savoyard Cheese & Spinach penne	19€

KIDS FORMULA

Up to 12 years old

Cheese Croquette (1 piece) & french fries	13€
Pasta with ham & cheese	13€
Ham & french fries, mayonnaise or ketchup	12€
Small turkey skewer, salad & potatoes	14€



All our preparations may contain allergens. Please
let us know if you have any allergies. We prioritise
freshness: if a product is unavailable, thank you
for your comprehension .