



ALEXANDRE CIESIELSKI & SON ÉQUIPE VOUS PROPOSENT

ENTRÉE - PLAT - DESSERT 68 €

ENTRÉE - PLAT **OU** PLAT - DESSERT 53 €

ALEXANDRE CIESIELSKI & HIS TEAM PROPOSE YOU

STARTER - MAIN DISH - DESSERT € 68

STARTER - MAIN DISH **OR** MAIN DISH - DESSERT € 53

TOUS NOS PLATS SONT FAITS MAISON  ALL OUR DISHES ARE HOMEMADE



Nos plats sont susceptibles de contenir des produits allergènes. En cas de doute, merci de vous rapprocher du maître d'hôtel.
Our dishes may contain food allergens. In case of doubt on food content, please ask our maître d'hôtel.

PRIX NETS & T.V.A COMPRISE - NET PRICES & VAT INCLUDED

STARTERS - € 25

MI-CUIT FOIE GRAS

With mulled Savoie wine, shallots caramelised with winter spices

« BUISSON » EGG

Onion soup, mini croûtons, pan-fried mushrooms

PRESSED LOCAL PORK

Upside-down toast with reduced juices, Mondeuse de Savoie condiment

FRESH CRAB

Cucumber, clementine confit from Corsica

FÉRA FROM LAKE GENEVA

Marinade apple from Savoie, peppered yogurt with herbs



MEATS - € 38

POULTRY FROM THE BRESSE REGION

Mixed vegetables, blueberries creamy sauce

LAMB SHANK CONFIT

Savoie style cabbage galette, rich gravy

SELECTION OF MATURED MEAT

Gnocchi with Abondance cheese from the Clavel Farm, « Jack Be Little » squash

COUP DE COEUR - € 35

TIMELESS TARTIFLETTE

Reblochon from Clavel farm in La Clusaz, fresh salad

RACLETTE WITH A TWIST

Croustade, potatoes with faisselle, charcuterie selection from Maison Baud

ESSENTIAL TRUFFLE « CROQUE MONSIEUR »

Fresh Melanosporum truffle, baby-leaf salad, homemade fries



FISHES - € 38

BROOK TROUT

Grenoble style, braised fennel, seeded biscuit

FISH OF THE DAY

From our britan coast upon arrival

BLUE LOBSTER - EXTRA € 25

Undressed, tortellini bisque, young spinach shoots

VEGETARIAN - € 35

THAI NOODLES

Rice noodles, peanuts, marinated cucumber, crispy marinated tofu

« DI RISO » PYRAMID

Arancini with Beaufort, grilled sesame oil, cauliflower

OPEN RAVIOLI

Mushrooms « en création », shiitake mushrooms broth

GYOZA À LA PLANCHA

Truffled artichoke, risotto with coco beans from Paimpol



CHEESES

FROMAGE BLANC FROM THE VAL D'ARLY - € 12

Wild blueberry compote, muscovado sugar, alpine honey

CHEESE FROM THE CHEESE CELLAR - € 25

Selection of cheeses, jams, breads. Served in our cellar

DESSERTS - € 18

PEAR BELLE-HÉLÈNE

Pear from Savoie poached in winter spices, almond crisp, pear sorbet, Tulakalum sauce

CLASSIC ILE FLOTTANTE

Melting exotic heart, crème anglaise vanilla Bourbon, caramel crunch

THE CHOU REVISTED

Passion fruit, crème diplomate made with milk from the farm

FRUIT CANNELONI

Fresh fruits, lychee and pomegranate infusion with rooibos

CABOSSE CACAO

64% Manjari from Madagascar mousse, creamy heart, Piedmont halzenut ice cream

*Let yourself seduced by the delicacy of our sweet menu.
The dessert's order will be asked at the beginning of your dinner to avoid waiting*



EAUX MINÉRALES - MINERAL WATERS

EVIAN 50cl, 100cl	7 € / 9 €
BADOTT 50cl, 100cl	7 € / 9 €
SAN PELLEGRINO 50cl, 100cl	7 € / 9 €
CHATELDON 75cl	10 €
AQUACHIARA EAU MICRO FILTRÉE PLATE OU PÉTILLANTE 75cl	5 €

BOISSONS CHAUDES - HOT DRINKS

EXPRESSO	6 €
CAFÉ CLASSIQUE	6 €
DOUBLE EXPRESSO	7 €
CHOCOLAT CHAUD - <i>HOT CHOCOLATE</i>	7 €
CAPPUCCINO	7 €
INFUSIONS - <i>HERBAL TEAS</i>	7.50 €
THÉS - <i>TEAS</i>	7.50 €

