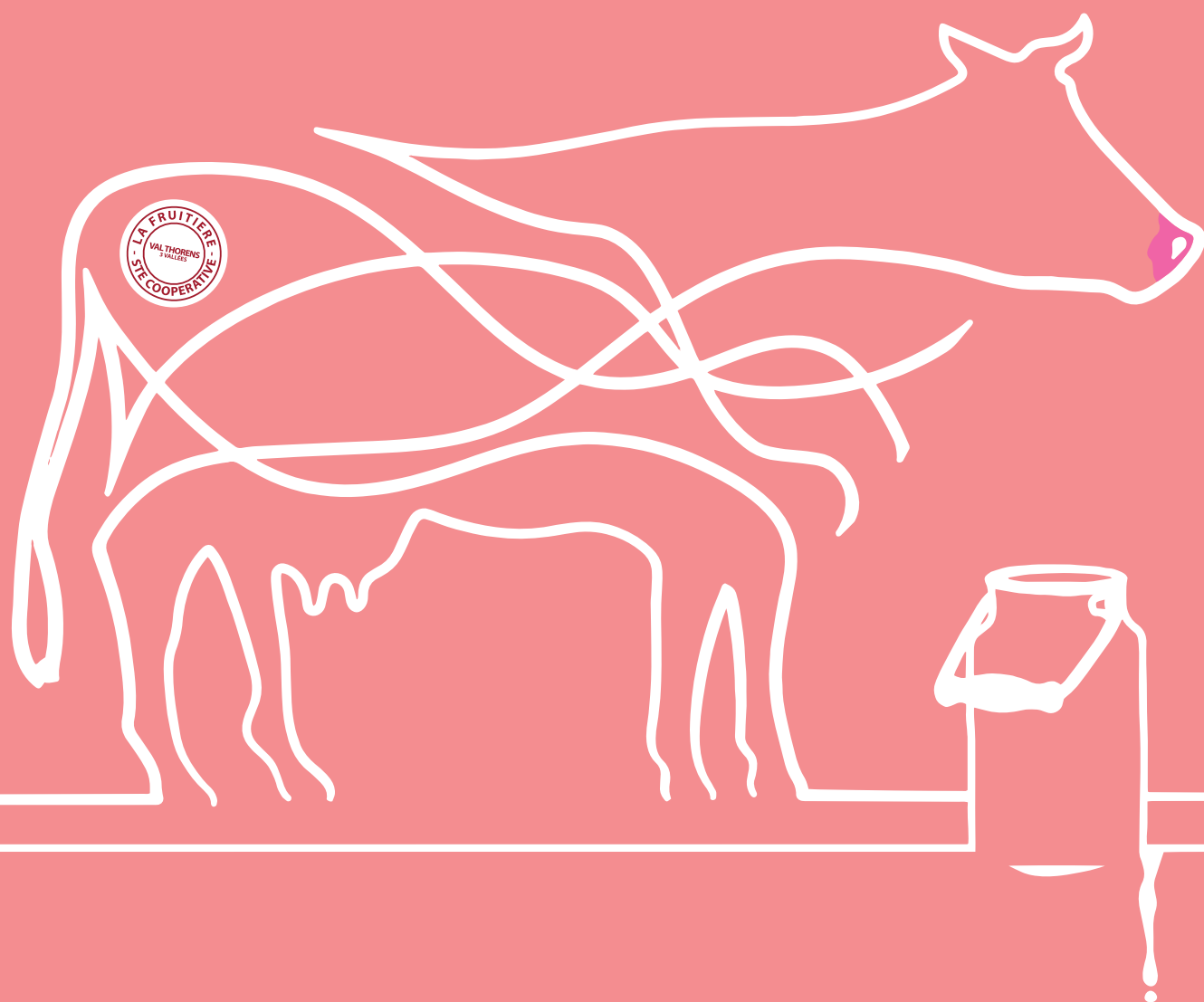


RESTAURANT

LA FRUITIÈRE

DEPUIS 1994





CHAMPAGNE

PERRIER-JOUËT



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.

TO START

GILLARDEAU N°3 OYSTERS 6 oysters	25
GILLARDEAU N°3 OYSTERS 12 oysters	48
CROQUE N'TRUFFE Beaufort cheese and Parisian ham croque monsieur with French winter truffle bechamel	25
BURGUNDY SNAILS Crispy wheat shells, parsley coulis	19
ASSIETTE FRUITIERE Assorted selection of cheeses from Savoy	21

All our dishes can be adapted to your diet

Prices in Euros, inc taxes and service charge

STARTERS

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SPIDER CRAB	Crab meat served cold, avocado and asian coco foam	26
LETTUCE HEART	Truffle vinaigrette, artichoke barigoule with roasted hazelnuts	25
SEABASS CEVICHE	Sweetcorn gaspacho, kidney beans and guacamole	24
COLD VEAL PIE	Veal Cep mushrooms and foie gras	25
TARTIFOLIE	Onion confit, bacon and reblochon foam tart	22
GYOZA	Homemade Veal & foie gras ravioli	23

SOUPS

CRESS FOUNTAIN	Cress soup, roasted parsnips, soft goat's cheese and Grenoble nuts	19
CEP MUSHROOM VELOUTÉ	63° poached egg and grilled bacon	24
ONION SOUPS, WHITE & BROWN	Served with rustic bread soldiers	18

All our dishes can be adapted to your diet

FISH

GIANT WILD KING PRAWN (200g) Ajo blanco, bulgur wheat and mini vegetables	29
SAVOIE'S RAINBOW TROUT Royans ravioli, carrots shavings, Beaufort cheese shavings	31
FISH &CHIPS Pike Perch tempura, new potatoes, avocado and tartare sauce	32

MEAT DISHES

FARMHOUSE PORK Candied pork belly, Japanese artichoke, maple and sorrell	35
FILET OF BEEF « Grand cru de Galice » Oyster mushrooms and pan-fried vegetables	39
GUINEA-FOWL Roasted suprême, crayfish and spelt risotto	32
DRY AGED BEEF BURGER Reblochon AOC, onion chutney, bacon, Grenoble walnut mustard	29

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MAIN DISHES

PASTA AND RICE

SAVOY PEARLS Saffron risotto, seasonal vegetables, Parmesan foam	28
MAC & TRUFFE Macaroni with Parisian ham and french winter truffle	32
TAGLIATELLE BOLOGNAISE Homemade bolognaise with Parmesan shavings	26
LOBSTER LINGUINE Lobster bisque and salicornias	38

TO SHARE
(Price Per Person)

WHOLE ROASTED CHICKEN Gravy and home made French fries	29
AVEYRON'S MILK-FED LAMB SHOULDER Candied served with gratin dauphinois	34
BEEF RIBS Spinach, whole roasted butternut squash and sour cream	34

Prices in Euros, inc taxes and service charge

All of our dishes and sides can be modified to suit your dietary needs.

SELECTION OF FARMHOUSE CHEESES AND OF SAVOY TOMMES IGP RAW MILK

GÉNÉPI	8
CREAMY FARMHOUSE	8
MARC DE SAVOIE	8
HAY INFUSED	8
NETTLE	8
BEAUFORT CHEESE FROM THE MOUNTAIN CHALET	8
FARMHOUSE VACHERIN CHEESE FROM THE BAUGES	8
REBLOCHON CHEESE FROM HAUTE-SAVOIE	8
CHEVROTIN CHEESE FROM THE ARAVIS	8
SELECTION OF RAW MILK BLUE CHEESES	8
SELECTION OF THREE CHEESES	18
ASSIETTE FRUITIERE Five farmhouse cheeses, mixed leaf salad, dried fruits and quince jelly	21

Prices in Euros, inc taxes and service charge

CHEESES

LA FOLIE DOUCE « SNICKERS » Vanilla ice cream, peanuts, salted caramel	12
SAVOY APPLES Confit apple Tatin	12
PROFITEROLES Farm house milk, pan-fried pears and chocolate sauce	12
LEMON MERINGUE TART Italien meringue, biscuit and creamy lemon curd	12
SNOWBALL Mango, passion fruit, coconut and white chocolate	12
CHOCOLATE ROCHER Piémont hazelnuts, mousses and ganaches	12
HOMEMADE GLAZED CREAM Whole pot to share, praline and dried fruits	16
CAFÉ GOURMAND Coffee expresso with a selection of desserts	12

Prices in Euros, inc taxes and service charge

This menu is brought to you by our Chef Damien De Valukhoff

Desserts by our Pastry Chef Thomas Lemaitre.

DESSERTS

APERITIFS

Champagne glass	12 cl	15
Perrier Jouët Grand Brut		
Kir des Pères Chartreux	12 cl	10
Kir Royal, Bellini	12 cl	16
Spritz Aperol	12 cl	12
Cocktail Hugo	12 cl	12
Cocktail Martini Fiero	12 cl	12
Suze Tonic	16 cl	10
Gin Tonic Bombay Sapphire	20 cl	12
Mojito	20 cl	15
Moscow / London Mule	16 cl	12
Martini Riserva Speciale	8 cl	9
Ricard	4 cl	7
Rhum, Gin, Vodka, Whisky...	4 cl	11

BEERS

Draft beer		
Bud	25 cl	6,5
Bud	40 cl	8,5
Leffe Blonde	25 cl	9,5
Leffe Blonde	40 cl	11,5
Hoegaarden	25 cl	9
Hoegaarden	40 cl	11
Bottle beer		
Corona	33 cl	10,5
Goose Island	33 cl	10,5
Calsberg	33 cl	10,5
Cubanisto	33 cl	10,5
Smirnoff Ice	33 cl	10,5
Cider Bulmers / Magners	33 cl	10,5

MINERAL WATERS

Evian	75 cl	6,5
Badoit	75 cl	6,5
Chateldon	75 cl	8

HOT DRINKS

Coffee espresso 100% arabica,		3,5
Double espresso, decaffeinated		6,5
White coffee, hot chocolate	23 cl	6,5
Cappuccino, machiatto		
Espresso Martini Grey Goose	16 cl	15,5
French coffee	20 cl	15,5
Irish coffee	20 cl	15,5
Hot wine	23 cl	6,5

TEAS & HERBAL TEAS

Black Teas	23 cl	6,5
Ceylan, Darjeeling, Earl grey...		
Green Teas	23 cl	6,5
Jasmin, Sencha, Mint...		
Herbal Teas	23 cl	6,5
Chai, Roiboss, Pear & Ginger...		

LIQUEURS

Amaretto, Calvados, Genepi,	4 cl	12
Limoncello, Sambuca		
Grey Goose Vodka aromatisée	4 cl	15
Pear, Melon, Black Cherry		
Rhum Premium	4 cl	15
Diplomatico, Bank's, Pacto Navio...		
Whisky Premium	4 cl	15
Ballantine's 17, Chivas, Oban...		
Brandy	4 cl	15
Pear, Mirabelle		
Cognac Martel Cordon Bleu	4 cl	18

SOFTS

Soda Fountain	25 cl	4,5
Coca, Coca light, Sprite, Finley	40 cl	6,5
Fanta, Fuztea		
Fruit Juices	20 cl	6,5
Abricot, Apple, Orange, Pineapple,		
ACE, Grapefruit, Tomato		

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DRINKS