

LUNCH STARTERS

TRUFFLE BURRATA SERVED WITH MOUNTAIN HAM & ROCKET

served with mountain ham & rocket

€23

BLINIS WITH HOME MADE SMOKED

salmon & fresh fromage cream

€23

MOUNTAIN CHARCUTERIE & CHEESE BOARD/

a selection of cold meats & cheeses all sourced locally within the Alps

€25

HOME MADE PÂTÉ EN CROÛTE

poultry and foie gras, mesclun

€22

ONION SOUP GRATINÉE

€18

DINNER STARTERS

DUCK FOIE GRAS

served with apple chutney

€23

TRUFFLE BURRATA SERVED WITH MOUNTAIN HAM & ROCKET

served with mountain ham & rocket

€23

GILLARDEAU OYSTERS NO 3

12 pieces

€42

NORDIC GARLIC MAYONNAISE

smoked haddock, raw and done vegetables

€23

SEE BREAM CEVICHE

lemoned mashed sweet potato, gluten-free

€25

MOUNTAIN CHARCUTERIE & CHEESE BOARD/

a selection of cold meats & cheeses all sourced locally within the Alps

€25

SEE BREAM CEVICHE

lemoned mashed sweet potato, fried crust - gluten-free

€26

GILLARDEAU OYSTERS NO 3

6 pieces

€24

BLINIS WITH HOME MADE SMOKED

salmon & fresh fromage cream

€23

HOME MADE PÂTÉ EN CROÛTE

poultry and foie gras, mesclun

€22

SAVOYARDE SPECIALITIES (FOR DINNER ONLY)

* Dishes for 2 persons minimum.

Prices given are per person.

TARTIFLETTE MADE WITH FARMHOUSE REBLOCHON CHEESE AOP

selection of cold meats

€26

RACLETTE*

(made with unpasteurised milk from the Savoie) with a selection of cold meats & salad

€31

SAVOYARDE CHEESE & CEP MUSHROOM FONDUE

selection of cold meats and salad*

€32

SAVOYARDE CHEESE AND TRFFLED FONDUE

selection of cold meat and salad*

€39

THREE CHEESE SAVOYARDE FONDUE

selection of cold meats and salad *

€28

FARMHOUSE REBLOCHON AOP

selection of cold meats and green salad

€29

FOR LUNCH

VEGETARIAN VIET SALAD

Chinese cabbage, carrot, celery, pepper, sesame oil & soy sauce with lemon

€19

SALADE VIET

Chinese cabbage, chicken, carrot, celery, pepper, sesame oil & soy sauce with lemon

€19

SALADE LA MAISON

Salad leaves, soft boiled egg, mountain ham, pine nuts & Parmesan shavings

€21

SALADE CÉSAR

Salad leaves, chicken, roasted bread, Parmesan

€22

SALADE ITALIENNE

Salad leaves, Mozzarella di bufala, sundried tomatoes, Parmesan shavings, coppa, pesto

€21

LUNCH COURSES

HALF ROASTED CHICKEN

French fries, green salad

€29

« HOT BOX »

Mont d'Or cheese AOP, selection of cold meats, potatoes, salad

€30

CASSEROLE OF THE DAY

please see special board

€19,9

TRADITIONAL ROLLED CALF'S HEAD

with Gribiche sauce

€27

TARTARE STEAK

seasoned with capers & gherkins, served with fries & salad

€25

SIMPLY COOKED SALMON

€26

FARM PORK RIBS

€27

STEAK TARTARE

seasoned with capers & gherkins, by yourself, served with fries & sa/ad

€25

VEGAN STIR FRY

cereals pilaf and cristallised limon, steamed vegetables

€26

TRUFFLED HOT BOX

Mont d'Or cheese AOP, selection of cold meats, potatoes, sa/ad

€39

FOIE GRAS & TRUFFLE BURGER

Fresh beef burger, caramelised onions, warm foie gras

€32

PIECE OF AUBRAC BEEF

selected by our own

€PRIX À L'ARDOISE

LARGE RIB STEAK 14 OZ

French fries and sa/ad

€34

LA MAISON BURGER

Fresh beef burger, melted cheese, caramelised onions

€25

DINNER COURSES

ROASTED LAMB RACK TOR 2 PERS

gratin dauphinois

€65

RIB OF VEAL

potatoes purée, truffled juice

€39

CHILDREN'S MENU

chopped steak with fries or pasta bolognaise with ice cream for dessert

€16

FOIE GRAS & TRUFFLE BURGER

Fresh beef burger, caramelised onions, warm foie gras

€32

CHAR MEUNIÈRE

capers and lemon, black rice and vegetables

€48

CONFIT SHOULDER OF LAMB OF AVEYRON

€28

LARGE RIB STEAK 14 OZ

French fries and sa/ad

€34

STEAMED POLLOCK FILLET

black rice and vegetables

€32

DUCK BREAST FILLET

for 2 persons

€62

TRUFFLED RISOTTO

grilled scallop

€43

AUBRAC BEEF FILLET

béarnaise, gratin dauphinois

€38

GRILLED OCTOPUS

black rice and vegetables

€39

LA MAISON BURGER

Fresh beef burger, melted cheese, caramelised onions

€25

BEEF FILLET

béarnaise, gratin dauphinois

€39

GALICIAN MODE OCTOPUS

€38

RARE ROSSINI WAY CÔTE DE BŒUF

prime rib steak

€120

TARTARE STEAK

seasoned with capers & gherkins, served with fries & salad

€25

RARE CÔTE DE BŒUF / PRIME RIB STEAK

€90

VEGAN STIR FRY

cereals pilaf and cristallised limon, steamed vegetables

€26

LUNCH PASTAS

TRUFFLED RISOTTO OF PASTA SHELL

ham, soft-boiled egg

€29

RISOTTO OF PASTA SHELL

ham, soft-boiled egg

€23

TAGLIATELLE BOLOGNAISE

€19

TRADITIONAL LASAGNA

rocket salad, Parmesan cheese

€23

TAGLIATELLE TOMATO AND PARMESAN

€20

DINNER PASTAS

LINGUINE WITH BLACK TRUFFLE

Parmesan

€30

PASTAS WITH LOBSTER

and bisque

€38

SAVOYARDA	€19,5	HAWAIANA	€18,5
tomato, Mozzarella, Reblochon cheese, bacon, onions		tomato, Mozzarella, salami, pineapple	
DIAVOLA	€19	TONNO	€19
tomato, Mozzarella, chorizo, peppers		tomato, Mozzarella, tuna	
TARTUFO	€30	3 FROMAGGI	€19
crème fraîche, Mozzarella, fresh black truffle		tomato, Mozzarella, goat cheese, Gorgonzola	
PARMA	€20	PRUCCIO	€19
tomato, Mozzarella, ham, arugula salad, Parmesan, olive oil		tomato, rocket, Mozzarella di bufala, cherry tomatoes, pesto	
BUFALINA	€20	QUATTRO STAGIONI	€19,5
Mozzarella di bufala, cherry tomato, basil		tomato, Mozzarella, mushrooms, ham, artichoke, olives	
LA MAISON BLANCHE	€19,5	REINA	€18,5
tomato, Mozzarella, ham, mushrooms, egg		tomato, Mozzarella, ham, mushrooms	
NAPOLITANA	€19		
tomato, Mozzarella, anchovies, capers, olives			

CHEESES

TOMME DE SAVOIE

€9

REBLOCHON FERMIER

€9

TRIO OF LOCAL CHEESES

€9,5

BEAUFORT

€9

Duk DESSERTS

*La Maison speciality

TIRAMISU PARFAIT

€10

CAFÉ GOURMAND

€12

coffee served with a selection of small desserts

CAFÉ GOURMAND

€12

LEMON MERINGUE PIE

€11

coffee served with a selection of small desserts

THE VAL THORENS

€11

BEATEN FROMAGE BLANC

€10

chestnuts, cream and meringue

crumble and red fruits coulis

CHOCOLATE MOUSSE

€11

ECLAIR PISTACHIO OR CHOCOLATE

€12

BABA AU RHUM

€12

LE RICE*

€11

chocolat, crème brûlée & rice crispies (only diner)

TART OF THE DAY

€9

BLUEBERRIES TART

€10