

MENU

CHICKEN TSUKUNE	16 €
Grilled Japanese chicken meatballs raspberry vinegar red cabbage shizo leaves	
SHRIMP CROQUETTES	22 €
Shrimp and chorizo croquettes Red bean puree, feta and chorizo	
ROASTED QUAIL	24 €
Whole roasted quail chicken stuffing onion and cocoa broth candied onion petals	
BEEF PICANHA	34 €
Rump steak strip yakiniku sauce garlic chips Korean-style coleslaw	
SMASHED BROCOLIS 	16 €
Broccoli, Cajun spices, Parmesan cream	
PORK TENDERLOIN	32 €
Pork tenderloin pistachio gomasio pistachio reduction pea purée with goat cheese snow peas	
GRILLED MACKEREL	18 €
Grilled mackerel (Japanese barbecue style) praline sauce roasted beets za'atar spice	
CORN SOUP 	16 €
Mexican-style corn soup tomatoes sweet pepper coconut cream cilantro	
TUNA TOAST	18 €
Fried corn tortillas tuna tomatillo puree "tiger's milk" sauce	
MARROW BONES	29 €
Bone marrow Crayfish Red port jelly Fish roe marinated in burnt lime Chives Toast	
HALLOUMI FRIES 	18 €
Halloumi fries (50% sheep, 50% goat) with banana ketchup	
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SAVOYARD FONDUE	29 €
Fondue with four regional cheeses from the Les Houches dairy charcuterie potatoes green salad	
SAVOYARD FONDUE WITH PORCINI MUSHROOMS	35 €
Fondue with four regional cheeses from the Les Houches dairy porcini mushrooms charcuterie potatoes green salad	
BERCLETTE (in two services)	32 €
revisited Savoyard Berthoud grilled ham potatoes green salad	

Desserts & Cheeses

POACHED PEAR 10 €
Poached pear in syrup | mascarpone cream insert | Breton shortbread | pear,
lemon zest and mint relish

ACCURSED MOUNTAIN 10 €
Meringue | brown cream | pistachio cream | almond biscuit

TIRAMISU 10 €
tiramisu of the moment

MILKSHAKE 7 €
milkshake | ice cream of the day | whipped cream

ICE CREAM SUNDAE

1 scoop	2.50 €
2 scoops	5 €
3 scoops	7 €

SAINT MARCELLIN 8 €
Whole Saint Marcellin cheese, the jam of the day, green salad

REBLOCHON 7 €
Farmhouse Reblochon cheese, the jam of the day, green salad