

À la Carte

Starters

Marinated salmon, cucumber gazpacho with mint, focaccia croutons and feta 12€

Beef kefta in a lebanese style, eggplant caviar, grenade and mesclun 12€

Burratina, tomatoes, local basilic ice cream, nectarines and roasted almonds 12€

Trip to Spain... Selection of iberic hams & sausages 13€ (+ 1€ menu)

Main Courses

Pollack fish with curry, basmati rice, roasted pak choï and seasonal vegetables 21€

Pork filet mignon, crunchy bacon, mashed potatoes with olives, red pepper coulis and summer vegetables
21€

Local pasta from Bourg d'Oisans, zucchini spaghetti and cream, Venosc goat cheese espuma and roasted
seeds 19€

Cheese or Dessert

Lunch options...

Salad of the day (in a Poke Bowl style) 16€

Focaccia of the day 16€

Formulas

Full menu 36€

Starter + Main course + Cheese or Dessert

Formula 28€

Starter + Main course

or

Main course + Cheese or Dessert

Kids Menu 12€

Drink (12 cl) : sirop or organic local limonade or organic apple juice

+

Raviole gratin and salad

ou

Cooked ham, mashed potatoes and salad

+

1 scoop of ice cream or 1 part of home made pie of the day

Desserts - 9€

Local cheeses selection

Tart of the day

Abricot, almonds and rosemary

White chocolate cheese cake and blueberry sorbet

Fig, honey and almonds

Chocolate fondant Valrhona and vanilla ice cream

Local ice creams & sorbets - Glaces des Alpes

1 scoop 3€ / 2 scoops 5,50€ / 3 scoops 7,50€

Our ice creams

Vanilla, chocolate, salted butter caramel, chartreuse, chestnut, thyme, wallnut, pistachio

Our sorbets

Raspberry, blueberry, abricot / rosemary, lemon, passion fruit, rhubarb

Our ice creams cups - 9€

Served with chantilly and flaked almonds

Ardèche Cup (1 vanilla scoop, 2 chestnut scoops, chestnut cream)

Mountain Cup (1 vanilla scoop, 1 blueberry scoop, 1 raspberry scoop, red fruits coulis)

Drôme Cup (1 thyme scoop, 1 wallnut scoop, 1 abricot / rosemary scoop)

Chartreuse Cup (3 Chartreuse scoops, Chartreuse liquor)