

# A la Carte

## Starters

Royal sea bream ceviche 12€

Salted crumble, crunchy vegetable tartare, fresh white cheese with herbs, tomato and basilic sorbet 12€

Ham & sausage selection from Maison Oliveras 13€ (+ 1€ menu)

## Main Courses

Red mullet in a mediterranean style, black rice, seasonal vegetables 22€

Confit pork belly with soft spices, zucchini pancake and seasonal vegetables 22€

Stuffed eggplant in a moroccan style, yoghurt sauce 19€

## Cheese or Dessert

### Lunch options...

Salad of the day (in a Poke Bowl style) 18€

# Formulas

## Full menu 37€

Starter + Main course + Cheese or Dessert

## Kids Menu 13€

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

+

Raviole gratin and salad

**ou**

Local pastas from Bourg d'Oisans, truffle white ham, summer vegetables

+

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

All our dishes are homemade.

As far as possible, we try to work with local quality products,  
from sustainable and ethic agriculture.

Enjoy !

# Desserts - 9€

Local cheeses selection

Tart of the day

Rum baba with abricot - nectarine, flavored syrup

White chocolate cheese cake and red fruits

Chocolate fondant Valrhona and vanilla ice cream

## Local ice creams & sorbets - Glaces des Alpes

1 scoop 3€ / 2 scoops 5,50€ / 3 scoops 8€

### Our ice creams

Vanilla, chocolate, salted butter caramel, chestnut, thyme

### Ours sorbets

Raspberry, blueberry, abricot, lemon, fig

### Our ice creams cups Served with chantilly and flaked almonds - 9€

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

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

Colonel Cup (3 lemon scoops, vodka)

### Allergen information

Some of our dishes may contain allergenic molecules such as:

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut), nuts, crustaceans, celery, eggs, mustard, fish, soya, milk and lactoses, sulfur dioxide, sesame seeds, lupine, peanuts, molluscs

If you are allergic to any of these items, please let us know so that we can alert you to dishes that may contain them!

VAT & service included / Origine of meat : France. Born, raised and slaughtered in France