

A la Carte

Starters ~ 12€

Foie gras crème brûlée, abricot coulis, crusty gingerbread (*1-5-9)

Chicory tarte tatin, local blue cheese mousse & green salad (*1-9)

Ham & sausage selection from the Alps

Main Courses ~ 23€

Arctic char fish, safran and grapefruit sabayon, celery and spinach (*4-5-7)

Pulled pork raviole, mushroom bouillon and winter vegetables (*1-2-5-6-8)

Sweet potato stuffed in a tajine way, dry fruits crumble, spicy yogurt sauce (*2-9)

Cheese or Dessert

Lunch options...

Salad of fried local Ravioles 16€

Roasted Saint Felicien cheese, potatoes, ham, sausage and salad 19.50€

Formulas

Full menu 38€

Starter + Main course + Cheese or Dessert

Kids Menu 13€

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

+

Raviole gratin and salad

ou

Local pastas from Bourg d'Oisans, cooked ham and winter vegetables

+

1 scoop of ice cream or home made dessert (ask us)

All our dishes are homemade.

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

Enjoy !

Mountain cheese specialties

To share

(For at least 2 people / price per person.)

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Local Raclette from Chartreuse 24.50€

(Served with plate of local ham and sausage, potatoes and green salad)

Fondue Savoyarde (emmental, beaufort and comté)

(Served with green salad)

x nature 20.50€

x with porcini mushrooms 23.50€

x ham & sausage selection from the Alps supplement 7€

Raclette kids menu ~ 15€

(only if at least if one adult share this specialty)

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

+ Raclette + ham & sausage ~ green salad

- + 1 scoop of ice cream OR 1 part of tart of the day

Desserts - 9€

Local cheese selection (*9)

Baba (without rum) with citrus and vanilla mascarpone (*1-5-9)

Apple « compotée », home made bûcûit, caramel and mascarpone (*1-5-9)

Chocolate fondant Valrhona and vanilla ice cream (*1-5-9)

Local ice creams & sorbets - Glaces des Alpes

1 scoop 3€ / 2 scoops 6€ / 3 scoops 8,50€

Our ice creams

Vanilla, chocolate, salted butter caramel, chartreuse, chestnut

Ours sorbets

Stawberry, raspberry, lemon, mango

Allergens Information

Some of our meals may contain some allergen molecules such as :

1 Céréales contenant du gluten (blé, seigle, orge, avoine, épeautre, kamut) / 2 Fruits à coques (amandes, noisettes, noix, noix de cajou, pécan, macadamia, du Brésil, du Queensland, pistaches) / 3 Crustacés / 4 Céleri / 5 Œufs / 6 Moutarde / 7 Poissons / 8 Soja / 9 Lait (y compris de lactose) / 10 Anhydride sulfureux et sulfites en concentrations de plus de 10mg/kg ou 10mg/l. / 11 Graines de sésame / 12 Lupin / 13 Arachides / 14 Mollusques

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