

# Ala Carte

## Starters

Mushroom cappucino, bacon emulsion 12€

Trout and beetroot tartare, nuts and apple 12€

Ham & sausage selection from the Alps 12€

## Main Courses

Snacked squids, spelt risotto with squash, smoked ham and winter vegetables 22€

Pulled pork in a tacos style, guacamole, roasted mushrooms and winter vegetables 22€

Sweet potatoe stuffed with vegetables in a tajine way, semolina with orange blossom 20€

## 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 37€

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 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!

# 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 cheeses selection

Tart of the day

Baba rhum free with citrus and vanilla mascarpone

Dulcey chocolate cheese cake, stewed apples and almonds

Chocolate fondant Valrhona and vanilla ice cream

## 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

Strawberry, raspberry, blueberry, lemon / basilic

### 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