

## To share



Cebo Iberian ham	50 g	17 €	Dried Beef « façon Grison »	50 g	14€
With toasted French baguette	100g	29 €	Home made	100 g	25€
Grissini		14 €	Savoyarde Croquetas (6 pieces)		18 €
Trout Rillettes & Chorizo Tapenade			Abondance cheeses & dried beef Cromesquis		
Marrowbone (10 min. waiting)		14 €	Crispy Prawns (6 pieces)		18 €
Salt flower from les Salines de Bex & toasted bread			Mayonnaise Sriracha		

## Pour Commencer

Tuna Sashimi	21 €	Jura Trout tiradito	19 €
Yuzu sweet and sour sauce		Ponzu Sauce & truffled mascarpone	
Ginger pickle carrots			
Local creamy Organic eggs	17 €	Snails Cassolette	20 €
Butternut velouté , chestnut splinters		Light cream of wood mushrooms	
Lardo di Colonnata		Piedmont hazelnuts	

## A Suivre

Jura Trout filet	29 €	Sweetbreads of Veal	39 €
Confit, saffron emulsion & trout eggs		Caramelized with butter, creamy morel sauce	
Gambas & Scallops	33 €	The Pig of our mountains	28 €
Green curry with coconut milk & kefir leaves		Served in 2 ways, the pull pork in samoussa, the pork belly lacquered with ginger and lemongrass	
Supreme of poulet farmer	29 €	Robotayaki Grill Beef Filet:	
Savoyard cutlet way, truffled ham		Simply grilled	36 €
Creamy morel sauce		With Morel sauce	39 €
Lamb's Shoulder	36 €	Rossini style	45 €
Tenderly cooked at low temperature, Mint sauce		Pan fried Foie gras and truffle reduced juice	
Served for 2 people/ price per person			

All our dishes are accompanied by a vegetable garnish and a side dish of your choice:  
Homemade fries – Creamy Polenta – Jasmine rice – Mesclun Salads

La Polenta Gourmande (vegetarian dish)	26 €	The Tartiflette	24 €
Creamy truffle, Mushroom in parsley		Potatoes, caramelized onions, bacon and Reblochon, green salad	

The list of food allergens is available on request  
Any person without meals is charged 10 €  
net price and service included