TO SHARE

Croc'Truffe 12
Savoy ham, Comté cheese and truffle sauce

Saint Félicien roasted 150g 12
Creamy cheese, with honey and thyme

Savoy charcuterie 15
Selection of 3

Cheese plate - 3 pieces 10

STARTERS

Soup of the day 7

Homemade Foie Gras 11
Pear condiment

Roasted marrow bone 10
Fleur de sel, toasts

Œuf meurette 8
Poached egg in red wine, mushrooms and bacon

MAINS

Mushrooms' Risotto, 19
Copeaux de parmesan

Grilled Octopus 25
Spicy mayonnaise, creamy risotto

Wild boar stew, 22
Potatoes puree

Chicken breast, 23
Mushroom sauce, butternut puree

DESSERTS

Tiramisu 9
Coffee, vanilla and amaretto

Cheesecake 9
Spéculoos

Lemon Tartlet 9

Ice cream – 1 scoop 3

Coupe Colonel 10
2 scoops of lemon ice cream and 4cl Vodka

COCKTAILS

La Madeleine 10
Amaretto, Cointreau, pineapple juice
Aperol / Campari Spritz 8
Hugo Spritz 10
Negroni 10
Moscow/London Mule 10
Gin Tonic 12
Spritz 0% 7
Gin Tonic 0% 8

BEERS

1664 33cl
- Lager 5.5° *4.5*
- White 5° *5.5*
- Alcohol-free lager *4.5*

Les Brasseurs Savoyards 33cl
- Lager 5° *6*
- White 5° *6.5*
- IPA 6.3° *6.5*
- Amber 7° *6.5*

APERITIFS

Blanc Cassis - 12cl 6
Kir Royal - 12cl 10
Vermouth Routin – White / Red - 4cl 6
Porto – White / Red - 6cl 5
Pastis des Alpes - 2cl 5
Suze - 4cl 6

SOFT DRINKS

Still Water Thonon - *75cl* 5
Sparkling water Vals – *75cl* 5
Perrier - *33cl* 3.5
Coke / Coke Zero - *33cl* 4
Orangina - *25cl* 4
Yaute Limonade – 33cl 4.5
Yaute Ice Tea – 33cl 4.5
Tonic water *la french SVP – 25cl* 4
Ginger Beer *la french SVP – 25cl* 4
Juices Granini - 25cl **4**
Tomato / Multifruit / Apple
Nectar Granini - 25cl **4**
Apricot / Orange / Pineapple