

Weekly menu: 19 - 25 december

Homemade – fresh & local products – easy to reheat

Saturday 19 december €19,80 p.p.

Duck confit or provencial tarte tatin with carrots and sjalets

Homemade confit duck leg with red fruit-bay leaf sauce, potato puree with wholegrain mustard and 3 types of fresh vegetables.

Sunday 20 december €19,50 p.p.

Lasagne ricotta (mince or vegetarian)

Old school style lasagne served with ricotta cheese, a rich green salad, garnish, mozzarella and balsamic vinaigrette.

Monday 21 december €19,50 p.p.

Beef Bourguignon or vegetable stew

Classic beef bourguignon served with 3 types of fresh vegetables and rice.

Tuesday 22 december

Marinated and grilled spareribs with pulled pork €22,50 p.p.

or marinated vegetable skewer € 19,50 p.p.

Marinated and grilled Spareribs and pulled pork served with a BBQ sauce, a potato dish and 3 types of fresh vegetables.

Wednesday 23 december € 18 p.p.

Turkey roast or roasted halloumi

Turkey roast, homemade sauce, potato gratin and 3 types of fresh vegetables.

Thursday 24 december

Closed: We work that day with the churches in Thonon. There will be a charity dinner for the less fortunate. This way they can enjoy christmas together as well.

Friday 25 december

Christmas menu € 45 ,- p. p. (from 6 persons)

Starter

Home smoked salmon served with horseradish-parsnip cream, dark blinis and a crispy beetroot garnish.

Main course

Pheasant roulade filled with wild mushroom duxelles and prunes, poultry reduction jus, three varieties of vegetables and potato mousseline.

Dessert

Nougat with génépi and lavender, poached pear, pear icecream and honeycomb biscuit.



Prices without delivery costs.

Allergies? Dietary requirements? Alternative options available.

Weekly menu: 26 - 01 january

Homemade – fresh & local products – easy to reheat



Saturday 26 december €19,80 p.p.

Duck confit or provencial tarte tatin with carrots and sjalots

Homemade confit duck leg with red fruit-bay leaf sauce, potato puree with wholegrain mustard and 3 types of fresh vegetables.

Sunday 27 december €19,50 p.p.

Lasagne ricotta (mince or vegetarian)

Old school style lasagna served with ricotta cheese, a rich green salad, garnish, mozzarella and balsamic vinaigrette.

Monday 28 december

Marinated and grilled spareribs with pulled pork €22,50 p.p.

or marinated vegetable skewer € 19,50 p.p.

Marinated and grilled Spareribs and pulled pork served with a BBQ sauce, a potato dish and 3 types of fresh vegetables.

Tuesday 29 december

Tartiflette €19,50 p.p. or vegetarian forest style 22 p.p.

Tartiflette (reblochon cheese, potatoes, onions and bacon) served with a rich green salad, vinaigrette and garnish. Homemade charcuterie: €8,50 per person.

Wednesday 30 december €19,50 p.p.

Beef Bourguignon or vegetable stew

Classic beef bourguignon served with 3 types of fresh vegetables and rice.

Thurday 31 december

Menu Newyears eve ready to share € 45 ,- p.p. (from 8 persons)

- ☆ Sweetpea soup with mint and cream
- ☆ marinated and smoked salmon, smoked duck breast, chutney
- ☆ muhammara, filled dates with cream cheese and fresh herbs
- ☆ marinated olives, butter with fresh herbs from our garden
- ☆ 2 local cheeses (abundance and goatcheese)
- ☆ 3 types of homemade charcuterie, homemade rillete, fruits & nuts, cornichons
- ☆ bakers bread
- ☆ salade: marinated and grilled vegetables, homemade dried tomatoes, marinated mozzarella
- ☆ and fresh herbs from our own garden

Café gourmande: Dents Gourmandes stylemade:

- ☆ home made nougat, dark chocolate brownie, peanut chocolate rock with seasalt
- ☆ shortbread cookie with jelly, biscuit sablé et confiture, meringue and garnish

Friday 1 january €19,- p.p.

Tajine with artisinal merguez saugages or vegetarian version

The tajine of choice, served with couscous, 3 types of fresh vegetables and herb stock.

Prices without delivery costs.

Allergies? Dietary requirements? Alternative options available.

Pies and cakes (Ø 28 cm) €34,50

Dark chocolate brownie with nuts and chili
 Carrot cake with speculoos and icing
 Apple tarte tatin
 Red fruit cheesecake with yoghurt
 Tiramisu with coffee, mascarpone and almonds
 Lemon cream tart on Breton shortcrust pastry

1 liter ice cream/sorbet

100% homemade
 Sorbet €14,50
 Vanilla ice cream €14,50
 Chocolate ice cream €14,50
 Chocolate chip ice cream €16

Aperitif platters ready to share

1 platter serves 6-8 people

Homemade & Traditional:

Charcuterie 100% homemade: €72

4 types of charcuterie, homemade rillete, cornichons and 1 baguette.

Alpine platter:

Local cheese: €68

Tomme, reblochon, goat cheese, abundance and blue cheese, homemade chutney
 1 baguette, fruit and nuts.

Portes du Soleil:

Mixed cheeses & charcuterie platter: €130

4 alpine cheeses (tomme, reblochon, goat cheese and abundance)
 4 homemade charcuterie, homemade rillete, fruit and nuts, cornichons
 and 1 baguette.

