Savoyard Menus / French Classics 2024/2025

Please order one dinner per day per group.

DG's cheese fondue €22,- p.p.

Cheese fondue served with bread, cornichons and green salad. Do not forget to order our home-made charcuterie.

Tartiflette €18,50 p.p. Or vegetarian with chanterelles and bolets. 19,50€ p.p.

Or a Royal tartiflette €22 p.p.(reblochon cheese, potatoes, onions, bacon, chanterelles and bolets) Tartiflette (reblochon cheese, potatoes, onions and bacon) served with a rich green salad, vinaigrette and garnish.

Do not forget to order our home-made charcuterie.

Raclette French €19,50 p.p.

Raclette cheese | bread | cooked potatoes | green salad | crudités | vinaigrette Do not forget to order our home-made charcuterie.

'Coq' au vin €18,50 p.p.

Chickenlegs 'Coq au vin' (red-wine-style) served with vegetables and potato gratin.

Bœuf Bourguignon €18,80 p.p.

Bœuf Bourguignon served with jacket potatoes and vegetables.

Blanquette de veau €18,80 p.p.

Blanquette de veau served with jacket potatoes and vegetables.

Confit duckleg €19,80 p.p.

Home-made confit duckleg served with red fruit-bayleaf sauce, wholegrain mustard mash and vegetables.

Home-made an entire pâté in pastry from porc €69,-

Home-made pâté in pastry from porc approx 2350 gr, green salad, garnish and vinaigrette. Price based on porc meat. Other fillings are available on demand.

Cheese platter 3-5 types €78,- (serves about 10-15 people)

Tomme | reblochon | goatcheese | abondance | blue cheese | bread | chutney | fruit | nuts

Plateau charcuterie 100% à la maison 85€ (serves about 10-15 people)

Jamaican lomo, pepperd lomo, coppa chorizo, dried ham, Dutch lard, small salad, bread and pickles.,

Mountain platter €88,- per platter (serves about 10-15 people)

Charcuterie 100% homemade (Jamaican lomo | peppered lomo | coppa chorizo | dried ham | Dutch lard), Mont d'or de Vacherin, or other baked cheese from the oven. ' 2 baguettes and crudités.

