Weekly menu

20 february – 27 february

Saturday 20 february € 19,50 p.p.
Lasagne ricotta (mince or vegetarian)
Lasagna served with ricotta cheese, a rich green salad, garnish, mozzarella and balsamic vinaigrette.

Sunday 21 february
Chili con carne € 24,50 p.p. or vegetarian chili € 22 p.p.
Chicken chili and stripped beef chili or spiced vegetable chili served with rice, home-made wraps, sweetcorn-cheese-pancakes, lettuce, guacamole and salsa.

Monday 22 february
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.

Tuesday 23 february €23,50 p.p.
Chicken skewer with curry sauce or vegetable skewer with curry sauce
Curry sauce served with a grilled skewer, homemade naans, rice, namak paré, coleslaw, raíta and chutney.

Wednesday 24 february € 20,50 p.p.
220 gr. raclette cheese, cooked potatoes, green salad, crudités and a vinaigrette.
Homemade charcuterie: €8,50 per person.

Thursday 25 february € 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.

Friday 26 february € 19,50 p.p.
Beef Bourguignon or vegetable stew
Stew served with 3 types of fresh vegetables and rice.

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

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, abondance 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 abondance)
4 homemade charcuterie, homemade rillete, fruit and nuts, cornichons
and 1 baguette.

Sunshine and flavours (100%vegetarian):
Méditerranean platter €65
Muhammara, marinated feta with citrus,
marinated olives, butter with herbs from our garden,
sesame breadsticks and 1 baguette.



Savoury Tarts (Ø 28 cm) €32,50

Goat cheese tart:
Tart with goat cheese, beetroot and spinach.

Quiche Lorraine:
Tarte with bacon, onion and cheese.

DENTS GOURMANDES