

Menu Dents Gourmandes

Homemade – fresh & local products – easy to reheat



Grand mothers menu

One dish per group per day.

'Coq' au vin €19,50 p.p.

Chicken legs in red wine sauce served with 3 types of fresh vegetables and potato gratin.

Beef Bourguignon €19,50 p.p.

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

Duck confit €19,80 p.p.

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

Lasagne ricotta (mince or vegetarian) €19,50 p.p.

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

Lamb shank €24,50 p.p.

Slow-cooked lamb shank with capers, olives and lightly spiced tomato sauce, served with 3 types of fresh vegetables and potatoes.



Savoyard Specialties

One dish per group per day.

Raclette €20,50 p.p.

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

Cheese fondue €22 p.p.

200 gr. cheese fondue served with bread, cornichons, crudites, vinaigrette and a green salad.
Homemade charcuterie: €8,50 per person.

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.

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

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

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Flavours of the world

One dish per group per day.

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

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

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

Chicken skewer with curry sauce or vegetable skewer with curry sauce €23,50 p.p.

Curry sauce served with a grilled skewer, homemade naans, rice, namak paré, coleslaw, raïta and chutney.

Tajine with artisanal merguez saugages or vegetarian version €19 p.p. or fish €23,50 p.p.

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

Risotto vegetarian €19,50 p.p. or risotto fish €23,50 p.p.

Risotto with fresh herb stock and 3 types of fresh vegetables. Served with fennel-cheese biscuits.

Pies and cakes (ø 28 cm) €34,50

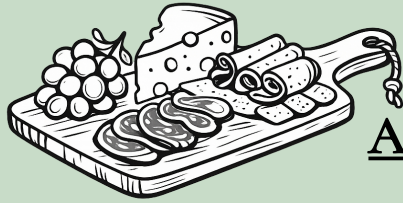
Dark chocolate brownie with nuts and chili
Carrot cake with speculoos and icing
Apple tarte tatin
Red fruit cheesecake with yoghurt
Cherry crumble
Tiramisu with coffee, mascarpone and almonds
Lemon cream tart on Breton shortcrust pastry

1 liter ice cream/sorbet

100% homemade
Strawberry sorbet €13
Vanilla ice cream €14,50
Chocolate ice cream €14,50
Mango & passion fruit sorbet €14,50
vanilla & cookie dough €16
Chocolate chip ice cream €16

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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, 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):

Méditerrananean platter €65

Muhammara, marinated feta with citrus,
marinated olives, butter with herbs from our garden,
sesame breadsticks and 1 baguette.

Savory Tarts (ø 28 cm) €32,50

Goat cheese tart:

Tart with goat cheese, beethroot and spinach.

Quiche Lorraine:

Tarte with bacon, onion and cheese.