

NOTRE TABLE

L'HISTOIRE DES 5 FRÈRES EST L'HISTOIRE D'UNE FAMILLE ATTACHÉE À SON VILLAGE...

Discover our menu and start your meal with...

MIXED SALAD ON A PUFF PASTRY, CRAYFISH AND TARRAGON, MELON CANNELLONI
AND VIRGIN VINAIGRETTE **18€**

PALETTE OF CONFIT VEGETABLES WITH LEMON THYME, CREAM CHEESE WITH OLIVE OIL,
ALMOND TAPENADE (V) **17€**

HERITAGE TOMATOES MARINATED WITH GÉNÉPI, SHORTBREAD, BASIL SARDINES
AND VACHERIN CHEESE QUENELLE WITH HONEY **16€**

GRILLED LAMB TERRINE WITH ROSEMARY, MINT AUBERGINE CAVIAR AND PIQUILLOS JUICE **17€**

Continue with...

YELLOW COURGETTES TIAN WITH CONFIT SHALLOTS, OYSTER MUSHROOM RISOTTO WITH SAFFRON,
VANILLA CUCUMBER EMULSION (V) **23€**

STIR FRIED SEA BREAM WITH ROSEMARY, BRANDADE, RATATOUILLE JUICE **26€**

VEAL SCALLOP COOKED IN A CAST IRON, PESTO BEANS AND ARTICHOKES, DIABLE SAUCE **28€**

BEEF STEAK ROASTED WITH SICHUAN PEPPER, MUSHROOM DUXELLE WITH BACON, SESAME OIL JUICE **32€**

To finish off...

72% DARK CHOCOLATE COULANT, SALTED BUTTER CARAMEL **9€**

MORELLO CHERRIES AND ABRICOTS CLAFOUTIS, COCONUT MILK, VERBENA SORBET **9€**

COLD RASPBERRY SOUFFLÉ **9€**

YOGHURT FROM FERME DE L'ADROIT SERVED WITH HONEY, BLUEBERRIES OR RED FRUIT COULIS **9€**

CHEESE PLATE FROM FERME DE L'ADROIT **9€**

ICE CREAM OR SORBET 1 SCOOP 4€ - 2 SCOOPS 7.50€ - 3 SCOOPS **9€**

For our youngest guests...

MAIN & DESSERT **12€** (2-5 years old) **17€** (6-12 years old)

MAINS...

POULTRY BALLOTINE STUFFED WITH KIRI CHEESE, KETCHUP SAUCE, FRIES

FRIED HAKE FILLET, MACARONI GRATIN WITH GOUDA CHEESE

SAVOIE TARTIFLETTE WITH CARROTS

DESSERTS...

BANANA SPLIT WAFFLE

ICE CREAM OF THE DAY

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*Every Saturday and Sunday lunch,
discover «Les Cocottes du Week-End»*

SUMMER DISHES, TO SHARE, SERVED IN SMALL PORTIONS
VARIETY OF APPETIZERS, MAINS, VEGETABLES AND DESSERTS **29€/ PERS**

*Every day of the week, in addition to our a la carte,
you can also find for lunch...*

MENU OF THE DAY **23€**

APPETIZER & MAIN/MAIN & DESSERT **20€**

For dinner...

MENU OF THE EVENING **29€**

*Enjoy our local Savoie specialties
(Evening only - minimum 2 people)*

FONDUE (MIXED OF COMTÉ, EMMENTAL, BEAUFORT CHEESE) SERVED WITH A GREEN SALAD (V) **24€**

FONDUE (MIXED OF COMTÉ, EMMENTAL, BEAUFORT CHEESE) SERVED WITH A GREEN SALAD
AND CURED MEAT (150GRAM) **28€**

STONE-GRILLED BEEF SERVED WITH A GREEN SALAD, FRIES AND HOMEMADE SAUCES **33€**

STONE-GRILLED BEEF AND POULTRY SERVED WITH A GREEN SALAD, FRIES AND HOMEMADE SAUCES **28€**

EXTRA FONDUE OR CURED MEAT (200GRAM) FOR 2 PEOPLE **9€**

EXTRA BEEF AND POULTRY (200GRAM) FOR 2 PEOPLE **9€**

EXTRA BEEF ONLY (200GRAM) FOR 2 PEOPLE **12€**

EXTRA FRIES **4€**

EXTRA GREEN SALAD **3€**

Les Cocottes Du Week-End

Summer Dishes to share 29€/PERS

APPETIZERS...

FRISÉE SALAD WITH MOZARELLA ARANCINIS, SOUR VINAIGRETTE (V)
SALMON AND SHRIMP ASPIC, CRUNCHY CORN, MADÈRE WINE JELLY
HOUSEMADE MEXICAN GUACAMOLE AND TORTILLA CHIPS (V)

MAINS & VEGETABLES...

TUNA FINGERS WITH SAVOIE HAM, MARJORAM SOY SAUCE
GRILLED FAUX-FILET, LEMON GINGER MARINADE
PORK TENDERLOIN WITH HONEY, ROASTED PINEAPPLE
COURGETTE FRICASSÉE WITH SPICES, PARMESAN SHORTBREAD (V)
STUFFED TOMATOES WITH CHORIZO, SUMMER VEGETABLES, BASIL PESTO
SAVOURY POTATOE PANCAKE, CHIVE EMULSION (V)

DESSERTS...

CHOCOLATE CREAM, COCONUT TUILE
SWEET VANILLA PIZZA, STRAWBERRIES AND RASPBERRIES, SOFT SHEEP CHEESE
GRILLED FRUITS A LA PLANCHA WITH ROSEMARY

(V) Vegetarian dish - Our meat comes from E.U, France and New Zealand - Prices include tax and service

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