

OUR TABLE

THE STORY OF THE 5 BROTHERS IS THE STORY OF A FAMILY ATTACHED TO ITS VILLAGE...

Every day of the week, we offer you

For the Lunch ...

MENU OF THE DAY
MAIN COURSE • DESSERT
23 €

For Dinner ...

MENU OF THE EVENING
STARTER • MAIN COURSE • DESSERT
31 €

Every Saturday and Sunday, we offer you

for the Lunch...

MENU OF THE DAY
STARTER • MAIN COURSE • DESSERT
26 €

Our Savoy Specialities (Evening only – Minimum 2 persons)

SAVOY FONDUE (COMTÉ, EMMENTAL, BEAUFORT) SERVED WITH A GREEN SALAD 
24 €

SAVOY FONDUE (COMTÉ, EMMENTAL, BEAUFORT) SERVED WITH A GREEN SALAD
AND COLD MEATS (150G).
28 €

STONE GRILL WITH BEEF AND CHICKEN SERVED WITH A GREEN SALAD,
FRENCH FRIES, COLD MEATS AND HOMEMADE SAUCES
28 €

STONE GRILL WITH BEEF, SERVED WITH A GREEN SALAD, FRENCH FRIES,
COLD MEATS AND HOMEMADE SAUCES
33 €

EXTRA FONDUE OR COLD MEATS (200G) FOR 2 PERSONS **9 €**

EXTRA BEEF AND CHICKEN (200G) FOR 2 PERSONS **9 €**

EXTRA BEEF ONLY (200G) FOR 2 PERSONS **13 €**

EXTRA FRENCH FRIES **4 €**

EXTRA SALAD **3 €**

Discover our menu and start your meal with ...

SUMMER VEGETABLE CONFIT TERRINE, PIQUILLOS JUICE,
SHRIMPS IN OLIVE OIL AND LEMON, ROQUET SALAD

18 €

« RATTES » SALAD WITH BASILIC, SMOKED DUCK BREAST,
MOZZARELLA AND YELLOW MELON VINEGAR

17 €

NOODLES AND GREEN ASPAGARUS FRICASSÉE, 
THAI CORIANDER BROTH, COMTÉ CRISPS

Starter – **16 €** Main Course – **23 €**

Continue with...

OVEN COOKED COD LOIN, QUINOA TABBOULEH WITH DRIED FRUITS, HARISSA JUICE

27 €

SEASONAL VEGETABLES STUFFED WITH VEAL AND TOMME DE SAVOIE,
TOMATO COULIS AND OLIVE OIL FROM NYONS

27 €

FRIED BEEF FILLET WITH HERBS DE PROVENCE,
HOMEMADE FRENCH FRIES AND BÉARNAISE SAUCE

34 €

HOMEMADE FRENCH FRIES

8 €

VEGETABLES FRICASSEE

8 €

To Finish Well ...

COTTAGE CHEESE FROM « LA FERME DE L'ADROIT »
{ PLAIN, HONEY OU RED BERRIES } **8 €**

BLUEBERRY AND COCONUT MILK TARTLET **9 €**

72% CHOCOLATE FONDANT, SALTED BUTTER CARAMEL **9 €**

HOMEMADE BRIOCHE, FRENCH TOAST RECIPE, VANILLA ICE CREAM **9 €**

CHEESE PLATE **9 €**

ICE CREAM 1 Scoop **3 €**
 2 Scoops **6 €**
 3 Scoops **9 €**

For our youngest guests ...

MAIN COURSE AND DESSERT

12€ from 3 to 5 years • **17€** from 6 to 12 years

MAIN COURSE ...

COLEY, FRENCH FRIES AND KETCHUP

SPARE RIBS AND MASHED POTATOES

MENU OF THE DAY { SMALLER PORTION }

DESSERTS ...

SUGAR OR CHOCOLAT FRENCH CREPE,
WHIPPED CREAM

OR

2 SCOOPS OF ICE CREAM

 VEGETARIAN DISH – OUR MEATS COME FROM US, FRANCE, NEW ZEALAND, AMERICAS – RATES INCLUSIVE TAX AND SERVICE.
IF YOU ARE SENSITIVE TO CERTAIN ALLERGENS, OUR DETAILED MENU IS AT YOUR DISPOSAL