

# MENU

## DINER

OPEN FROM 7PM TO 10PM

### STARTERS

#### SOUP OF THE DAY

8 €

#### CHEESE AND MEAT PLATTER

FOR 2 - 14 €

FOR 4 - 23 €

Truffle ham, dry aged beef, cured meats assortment, Tomme de Savoie, Abondance cheeses, pickles and butter.

#### MOUNTAIN CASSOLETTE

13 €

"Vitellottes" potatoes with white wine, grated Abondance cheese, slice of cured ham.  
*Vegetarian option on request.*

### SALADS

#### GOAT CHEESE SALAD

*small*

12 €

*big*

18 €

Mixed salad, goat cheese toast, lardons and hazelnuts.  
*Vegetarian option on request.*

#### ITALIAN SALAD

12 €

18 €

Mixed salad, tomatoes, mozzarella, homemade pesto and cured ham.  
*Vegetarian option on request.*

#### CHICKEN AND BLUE CHEESE SALAD

12 €

18 €

Mixed salad, grilled chicken, Auvergne region blue cheese and walnuts.

### KIDS CORNER

*jusqu'à 10 ans*

#### MAIN + DESSERT + SIROP

10.90 €

1 sirop

+

Cheese Burger & fries  
- OR -

Linguine pasta and parmesan cheese

+

Homemade Brownie  
- OR -

2 scoops ice cream

### MAINS

#### TODAY'S SPECIAL

13.90 €

#### *tradition*

#### AUTHENTIC TARTIFLETTE

19 €

Oven baked with Reblochon cheese AOP, lardons, onions, cream, served with green salad.

#### CROZETS GRATIN

18 €

Oven baked traditional Savoy pasta, mushrooms, parmesan cream, and served with green salad.

#### CARBONARA PASTA

17 €

Lardons, egg and parmesan.

#### WHOLE TROUT

23 €

Served with roasted vegetables, rice and beurre noisette.

*fishy  
meat*

#### SIRLOIN STEAK

21 €

Served with mashed potatoes, mini vegetables and ceps creamy sauce.

#### CHICKEN BREAST SAVOYARD STYLE

19 €

Oven baked with cheese, ham, mushroom and cream sauce. Served with fries or green salad.

*burger*

#### THE PLAN'BURGER

19 €

Artisanal bun, Angus beef, cheese, bacon, onions, tomatoes, salad, barbecue sauce and fries.

#### THE GREEN

19 €

Artisanal bun, vegetarian steak, cheese, onions, tomato, salad, avocado and fries.  
*Vegan option on request.*

### DESSERTS

Regional cheeses selection

8 €

Plums clafoutis

7 €

Chocolat and caramel tart

8 €

Chocolate fondant

7 €

Classic "Crème Brulée" with Alpine twist  
+ Génépi shot

7 €  
3.5 €

2 scoops ice cream :

6 €

*Vanilla, Chocolate, Caramel, Raspberry, Strawberry,  
Mango Passion, Chartreuse*

TAXES AND SERVICE INCLUDED

ALLERGENS LIST ON DEMAND