

Menú 'Petit Plaisir' 25.00

Green salad with marinated salmon
 or
Pumpkin cream with coco milk and Parmesan cheese

—————
Fillet of Roast bass roasted on its skin
 or
Grilled heart of rumsteck with red wine sauce

—————
Oven-baked apple and vanilla ice-cream
 or
White lady ice cream
(vanilla ice cream, meringue, cream and chocolate sauce)



Mont Blanc Menu 25.00

Raclette
Raclette cheese, green salad, yellow potatoes and cured meats

—————
Oven-baked apple and vanilla ice-cream
 or
White lady ice cream
(vanilla ice cream, meringue, cream and chocolate sauce)

Gourmet Discovery Menu

*Our surprise gourmet menu for all the guests at the table:
 four dishes chosen by the chef and inspired by the local farmer's market 41.00*

With a wine glass combined and selected by our head waiter 53.00

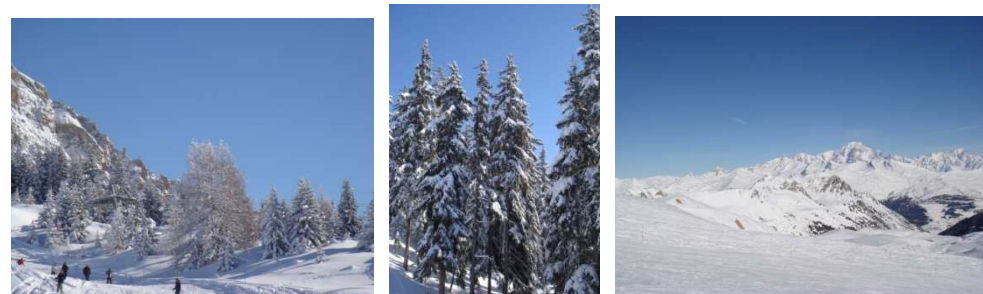
Two appetizers

Starter

One fish dish

One meat dish

Selection of desserts



l'Aiguille Rouge Menu
32.00

*Warm goat cheese salad with apples,
 French 'vinaigrette'*
 or

Onion soup with grilled cheese croutons
 or
Cheese crust and greens

—————
Savoyard cheese fondue
 or

Tartiflette and greens (Baked sliced potatoes dish, cubed bacon, onions and Reblochon cheese)
 or

Honey-roasted ham, mountain-style

—————
Tarte myrtilles et son sorbet
 or

Nougat glacé maison au miel des montagnes



Market Menu

*Our surprise menu for all the guests at the table :
 Three dishes chosen by the chef and inspired by the local farmer's market 30.00*

With a wine glass combined and selected by our head waiter 41.00

Appetizers

Starter

One fish dish or one meat dish

The pastry selection

La Carte

For starters

- Toasted bread with tomato and anchovies from L'Escala 10.50
Toasted bread with Spanish ham "Pata Real" 13.25
 'Mesclun' of green salad 5.50
Perigord salad and warm foie gras (greens, croutons, cubed bacon, gizzard, smoked duck fillets) 16.90
Pumpkin cream with poached egg, Spanish cured ham, Parmesan chips 11.50
Noix de saint jacques sur un carpaccio de bettrave rouge et son espuma 16.80

Main courses

- Risotto au Parmesan 10.00
Risotto de légumes, jambon ibérique 14.50
Tagliatelles fraîches au pistou 9.00
Lasagnes de saucisse noire au coulis de poivrons rouges 11.20

Fish dishes

- Turbot aux écorces d'orange et clous de girofle 24.00
Corbeau de mer roasted on its skin and served with Grand Veneur sauce, candied potatoes 21.50
Lotte en aioli sur une purée à l'huile d'olive 23.50
Hake served Dos de merlu des côtes, jus court des terres, confit d'oignons 19.00

Meat dishes

- Beef fillet "Rossini" (with foie gras) 24.90
Beef fillet with selected beer 22.50
Roasted white veal with morels 19.50
Squab with currants and Moscatel xxx

Cheeses

- Assorted cheese of Savoie and France 10.00
Assorted cheese of Manchegos 10.00
Potatoe stuffed with "Reblochon" cheese and cumin, cooked au gratin 10.00

Desserts

(Please order your dessert at the beginning of your meal)

- Chocolate heart façon La Plaça, sorbet orange 7.50
Tarte aux noix, glace praliné, coulis caramel 8.50
Ice-cream assortment : 3 flavours among:
Orange, pineapple, chestnut, cinnamon, praline or *Pain d'épices* 7.00
Catalan cream with cardamom and *a madeleine* 6.85
Tarte aux myrtilles 7.00
Nougat glacé au miel 7.85
Oven-baked apple and vanilla ice-cream 6.85