

Suggestion of our wine merchant, Sébastien Toursel :



To start off with...

Baked eggs laid by the hens in Albiez with herbs and blue cheese from Bonneval sur Arc ~ 8.50€



Domaine Saint Germain, vin blanc de Savoie, Roussette 2016.

Gaspacho or seasonal cream of vegetable soup, hot or cold depending on today's weather ! ~ 7.00€



Château Fontainebleau, vin rosé, Côte de Provence « Arcades » 2017.

A plate of cold cuts from the region

A selection prepared and refined by Le Pontet (deli and butcher) in Bessans, and served with a salad of baby lettuce leaves ~ 9.60€



Domaine Berthollier, vin rouge de Savoie, Mondeuse « Et ma Goûte » 2016.

There's more...

Salade d'Alpage (vegetarian)

Salad, tomatoes, assorted crudités and toasted bread with Beaufort cheese ~ 8.50€



Domaine Guillaume Pin, vin blanc de Savoie, Apremont 2017.

Salade gourmande

Salad, tomatoes, assorted crudités, toasted bread with foie gras and Mont Corbier (a plant-based liqueur from the Maurienne valley) and smoked duck from Bessans with raspberry vinegar seasoning ~ 11.50€



Château de La Mar, vin blanc de Savoie, Roussette de Marestel, « Les Tourelle » 2016

Salade Italienne

Crudités, seasonal fruit bursting with vitamins and Di Buffala mozzarella served with a skewer of cold cuts from the region. ~ 11.50€



Domaine Vaona Odino Valpolicella Classico, vin rouge italien 2016.

A supplement of 6€ for a large salad

Up next we have more local products from our butcher, Lionel and Mathilde Rittaud, in Modane... 

Saltimboccas « Italian for 'jumps in the mouth'»

Rolled pieces of veal and ham from Bessans with Beaufort cheese ~ 18.50€

 Domaine Curtet AOP Savoie Gamay de Chautagne, vin rouge 2016.

Herb-crusted lamb steak

From the region ~ 25.50€

 Domaine Saint Germain AOP Savoie, vin rouge, Mondeuse « Les Taillis » 2016

Grilled beef steak ~ 24.50€

Supplement of today's sauce : 3.00€

 Domaine Saint Germain, vin rouge de Savoie, Mondeuse « Pied de la Barme » 2015

Dishes from far and wide... 

*Origine France

Muscovy Duck fillet tournedos * Blueberry sauce ~ 19.50€

 Château Mérande, rouge de Savoie, Mondeuse cru d'Arbin « Le Comte Rouge » 2014

Vegetarian tartare : a delicious mix of crudités, seeds (sunflower, linseed, pine nuts) and pulses, served in a verrine with Italian breadsticks ~ 17.90 €

 Domaine Saint Germain, vin blanc de Savoie « Petite Sainte Marie » 2017

For the little ones

(for children up to 11 years of age)

12.80 €

Hamburger patty*

or

small Croziflette (Savoyard pasta dish) with salad

or

cold cuts et PdT/salad



Candy floss-flavoured ice-cream

*150g French beef from the Savoy

L'Estanco

SAVEURS & AMBIANCE

For foodies ...

La balade gourmande

∞ 42,50 € ∞

Foie gras with Mont Corbier

 Château de la Mar Marestel, vin blanc Savoie

Or

Italian salad

 Domaine Vaona Odino, vin rouge italien



Herb-crusted lamb steak

 Domaine Saint Germain AOP Savoie,
vin rouge, Mondeuse « Les Taillis »

Or

Grilled beef steak with gravy

 Domaine Saint Germain, vin rouge
de Savoie, Mondeuse « Pied de la Barme »



**Assiette d'alpage : 2 types of hard
local cheese**

Or

Farmhouse yoghurt

(served with sugar or honey
from the Maurienne valley or
artisanal jam)

Or

Dessert,

**Assiette gourmande (+4.50€),
Ice-cream dessert of your choice
from the ice-cream dessert menu**



Starter-main meal-cheese-dessert : 47.50 €

L'Instant mijoté


∞ 31,50 € ∞

**Gaspacho or seasonal cream of
vegetable soup**

 Château Fontainebleau, vin rosé, Côte
de Provence « Arcades »

Or

**Plate of cold cuts from the
region**

 Domaine Berthollier, vin rouge de Savoie,
Mondeuse « Et ma Goûte »



Saltimboccas

 Domaine Curtet AOP Savoie Gamay de
Chautagne, vin rouge.

Or

**Muscovy duck fillet tournedos
with Blueberry sauce**

 Château Mérande, rouge de Savoie,
Mondeuse cru d'Arbin « Le Comte Rouge »



**Farmhouse yoghurt
(served with sugar or honey
from the Maurienne valley or
artisanal jam)**

Or

**A bowl of artisanal ice-cream
with 2 scoops of your choice**

Or

Dessert of the day



L'Estanco

SAVEURS & AMBIANCE

When in the Savoy ... 

Unique ...

Estanco fondue 

Diced Savoyard beef and squares of Beaufort and Tomme cheese cooked in a broth of Jacquère cépage white wine, flavoured with herbs and spices and served with vegetables, a green salad and homemade tartar sauce

 Roussette St Germain ou
Mondeuse Berthollier « Et ma goutte »

26.40€/person

La Raclette à la Tomme
de Savoie 

For 2 people minimum

Served with Tomme de Savoie cheese, oven-baked potatoes and a green salad
Cold cuts from the region.

 Persan Domaine Saint Germain ou
Mérande Mondeuse « Comte Rouge »

21.00€/person

And that's not all ... 

Tartiflette : 17.90€  Vin rouge de Savoie, Mondeuse « Pied de la Barme »

Potatoes, onions, cream, bacon, local white wine, Reblochon cheese and a green salad

Gourmet Tartiflette : Cold cuts from the region 21.90€

Croziflette : 17.90€  AOP Savoie Gamay de Chautagne, vin rouge.

Savoyard pasta dish with flour, bacon, cream, Reblochon cheese and a green salad

Gourmet Croziflette : With cold cuts from the region 21.90€

Vegetarian Croziflette : 21.90€  Blanc de Savoie « Petite Ste Marie »

With stir-fried seasonal vegetables

A walk through our stables ...

Assiette d'alpage : 2 types of hard local cheese 5,90€

Farmhouse yoghurt made from full-fat cow's milk

Plain or with sugar 3,90€

Honey from the Maurienne valley or artisanal jam 4,90€

Desserts ...

As baking takes time, some desserts are not available every day.

Dessert of the day 7,00€

Dark Weiss chocolate mousse 72% served with seasonal fruit, purée and crumble 8,90€

Lemon Verbena Panna cotta with candied tomatoes and other fresh fruit 7,90€

Salted butter shortbread and cream 7.90€

Assiette gourmande : 3 small home-made desserts with 1 scoop of artisanal ice-cream of your choice 12,50€

Coffee or tea served with 1 small dessert of your choice 6.50€

Coffee or tea served with 2 small desserts of your choice 8.50€

Artisanal ice-cream, ask for the ice-cream dessert menu.

Génépi glacé, Limoncello glacé and Iceberg : at the end of the menu.



Rasteau vin doux naturel Domaine de Trapadis

Riversaltes Parcé Frères – 17 ans de barrique

Jurançon Domaine Camin Larredya – Moelleux Costat d'Arrer

To end off with ...

Espresso Illy	2,00€
Long black coffee Illy	2,70€
Decaffeinated coffee Illy	2,00€
Double espresso Illy	3,50€
Cappuccino Illy	3,70€
Tea, herbal tea	2,50€
Extra milk or cream	1,00 €

Treat yourself ... consume with moderation

Génépi, artisanal Vulnéraire (100% natural)

A glass of 4cl. 6,50 €

**Montcorbier, Vieille prune, Poire William,
Cognac, Get 27, Limoncello**

A glass of 4cl. 5,90 €

Génépi glacé : 2 scoops of Génépi sorbet with Génépi alcohol (2cl). 8.90 €

Limoncello glacé : 2 scoops of lemon sorbet with Limoncello alcohol (2cl). 8.90€

Iceberg : 2 scoops of chocolate ice-cream with Get 27 (2cl). 8.90 €