

# L'ESTAnco

SAVEURS & AMBIANCE

## To start off with ...

**Smoked salmon** and cauliflower mousse. 10.50€

### **Foie gras with Mont-Corbier**

(Mont Corbier : a plant-based liqueur from the Maurienne valley). The foie gras is served on toasted bread with apple and pear chutney on the side. 12.80€

### **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€

## Always to start off with ...

### **Salade d'Alpage (vegetarian)**

Salad, tomatoes, assorted crudités, toasted bread with Bonneval blue cheese 8.50€

(A supplement of 6€ for a large salad)

**Tarte au fromage d'ici** : Cheese tart with aromatics herbs  
Served with salade composed. 9.50€

**Soup of the day** served with chantilly made from Tomme cheese

Small one 6.90 €

Big one 8.90 €

# L'ESTANCO

SAVEURS & AMBIANCE

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

**Carbonnade savoyarde**

caramelised beef from the Savoy stewed in Mont Blanc beer with seasoning and gingerbread. 17.50€

**Blanquette de veau**

Savoyard veal stew with vegetables and fresh mushrooms, white wine sauce made with local wine and vegetable stock. 18.50€

**Rack of lamb** roasted with mixed herbs. 25.50€

**Faux filet**

Grilled sirloin steak. 24.50€      Extra sauce. 3.00€

**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

∞ 35,50 € ∞

Foie gras with Mont-Corbier

Or

Smoked salmon and cauliflower  
mousse



Rack of lamb

Or

Sirloin steak



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 of the menu,  
Assiette gourmande (+4.50€), 3  
small home-made desserts with  
1 scoop of artisanal ice-cream  
of your choice

2 scoops of artisanal ice-cream  
of your choice

Starter-main meal-cheesedessert:40.50€

## L'Instant mijoté

∞ 25,50 € ∞

Soup of the day served with  
chantilly made from Tomme  
cheese

Or

Plate of cold cuts from the  
region



Carbonnade savoyarde :  
caramelised beef stew cooked in  
Mont Blanc beer

Or

Blanquette de veau : veal stew  
with vegetables



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

Or

2 scoops of artisanal ice-cream  
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.

26.40€/person

### 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.

21.00€/person

## And that's not all ...

Tartiflette : 17.90€

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€

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€

With stir-fried seasonal vegetables

# L'ESTANCO

SAVEURS & AMBIANCE

## A walk through our stables ...

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

**Local 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€

**Fresh fruit salad.** 7,90€

**Dark Weiss chocolate mousse** 72% from. 7,90€

**Sabayon à la Roussette de Savoie** : an egg-based dessert made with white wine from the region. 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 gourmet dessert.** 6.50€

**Coffee or tea served with 2 small gourmet desserts.** 8.50€

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

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

# L'ESTAnco

SAVEURS & AMBIANCE

## 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 €