

L'ESTAnco

SAVEURS & AMBIANCE

Our specialist man wine, Sébastien Toursel help you in the choice of your wines .
His suggestions are specified with a glass :

Be careful the suggestions of wines aren't included in the prices of the menu.
You can consult the prices of wine at the end of the menu



To start off with ...

Poêlée forestière en escarpin.

Stir-fried mushrooms covered with a thin layer of cornmeal and grilled with Bonneval blue cheese. *10.50 €*

 **Blanc de Savoie - Domaine St Germain -Roussette.**

Foie gras with Mont-Corbier (*).

The foie gras is served on toasted bread with apple and pear chutney on the side. *12.80€*

(*)Mont Corbier : a plant-based liqueur from the Maurienne valley.

 **Blanc de Savoie-Domaine Berthollier-Chignin Bergeron.**

A plate of cold cuts from the region 9.60€.

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

 **Rouge de Savoie-Domaine St Germain-Mondeuse Les Taillis.**

Salade d'hiver vitaminée.

assorted crudités, citrus fruit, raisins and candied nuts. *11.50€*

Full meal : + 6 €.

 **Blanc de Savoie-Domaine Guillaume Pin-Apremont.**

Two soups of the day in one bowl with a thin slice of baked streaky bacon. *8.90 €*

And why not

Vegetarian gratin of the day. *17.90 €*

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€

 AOP St Joseph-Domaine François Merlin.

Potée Paysanne.

Salt-cured pork, diot pork sausages, streaky bacon and vegetable stock seasoned with saffron from Hurtières, in the Maurienne valley. 18.50€

 AOP Moulin à Vent-Domaine Richard Rottiers-Les Foudres.

A rack of lamb from the region roasted with mixed herbs.

Breadcrumbs, parsley, seasoning 25.50€

 Mondeuse rouge de Savoie-Domaine St Germain-Pied de la Barne.

A cut of beef specially chosen by our butcher 24.50€

topped with melted foie gras : + 5.00 €

Sauce du moment : + 3.00€

 AOP St Emilion-Grand Cru Château Croix Chantecaille.

For the little ones (for children up to 11 years of age)

12.80 €

Hamburger patty* (meat without the bun) **or** small Croziflette (Savoyard pasta dish with onions, streaky bacon, Reblochon cheese and cream) served with salad

Or local cold cuts and potatoes/salad



Candy floss-flavoured ice-cream and chocolate **

*150g French beef from the Savoy

** Made by Aurore Pollet, artisan confectioner in Modane

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La Maurienne
dans l'assiette

For foodies ...

La balade gourmande

∞ 43 € ∞

Foie gras with Mont Corbier

 Blanc Savoie-Roussette Marestel

Or

Salade d'hiver vitaminée

 Blanc Savoie-Apremont-Guillaume Pin



Rack of lamb

 Mondeuse rouge de Savoie-Domaine St Germain-Pied de la Barne.

Or

A cut of beef specially chosen by our butcher

 Mondeuse rouge de Savoie-Château de Mérande-Cru d'Arbin-Le Comte Rouge.



Assiette d'alpage : 3 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€)



Entrée-plat-fromage-dessert : 48 €

L'Instant mijoté

∞ 32 € ∞

Two soups of the day

 Blanc de Savoie-Domaine St Germain- Petite Ste Marie.

Or

A plate of cold cuts from the region.

 Rouge de Savoie-Domaine St Germain-Mondeuse Les Taillis.



Carbonade savoyarde

 Mondeuse rouge d'Arbin

Or

Potée paysanne.

 Rouge de Savoie-Domaine Curtet



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

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Les incontournables spécialités savoyardes ... 

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.

27.00€/pers

 Blanc de Savoie-St Germain-Roussette.

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.

 Savoie-Apremont-Guillaume Pin
 Rouge de Savoie-Domaine Curtet

And that's not all ... 

Tartiflette : 17.90€  Mondeuse rouge de Savoie-Berthollier.

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

Gourmet Tartiflette : Cold cuts from the region 21.90€

 Mondeuse rouge de Savoie-Domaine St Germain-Pied de la Barme.

Croziflette : 17.90€  Rouge de Savoie-St Germain-Mondeuse Les Taillis

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

Gourmet Croziflette : With cold cuts from the region 21.90€

 Rouge de Savoie-Domaine Curtet

Vegetarian Croziflette: 21.90€

With stir-fried seasonal vegetables

 Blanc de Savoie-Domaine St Germain- Petite Ste Marie.

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A walk through our stables ...

Assiette d'alpage : 3 types of hard local cheese. 7,90€

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€

And now desserts ...

As baking takes time, some desserts are not available every day. Thank you for your comprehension.

Dessert of the day. 7,50€

Dark Weiss chocolate cream 72% served with spicy stewed pear. 8,90€

Small orange tarts with dates and raisins topped with zest-flavoured whipped cream. 9,50€

Assiette gourmande : 3 small home-made desserts with 1 scoop of artisanal ice-cream of your choice. 13,50€

Coffee or tea served with 1 small gourmet dessert. (*) 7.50€

Coffee or tea served with 2 small gourmet desserts. (*) 9.50€

A glass of dessert wine : PDO Rivesaltes

17 years barrel time ~ Verre 12 cl : 8.60 €

Artisanal ice-cream from the Alps, please ask for the menu !

Génépi glacé, Limoncello glacé et Iceberg : at the end of the menu

(*)with chocolate made by Aurore Pollet, artisan confectioner in Modane.

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Coffe and tea

Espresso Illy : 1,80 €

Espresso' choc* : 2,50 €

Long black coffee Illy : 3,00 €

Long black coffee' choc* : 3,70 €

Decaffeinated coffee Illy : 1,80 €

Decaffeinated coffee' choc* : 2,50 €

Double espresso Illy : 3,50 €

Double espresso' choc* : 4,20 €

Tea, herbal tea : **Sélection « 2 Marmottes »** : 2,50€

Thé'choc ou tisane'choc* : 3,20 €

Extra milk or cream : 1,00 €

(*)with chocolate made by Aurore Pollet, artisan confectioner in Modane.

Treat yourself ... consume with moderation

Génépi, Vulnérable artisanal (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 €

If you're not quite ready for the evening to be over...treat yourself to a glass of dessert wine : see the wine menu...