

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 ...

Cheese cake made from local goat's cheese and herbs: topped with courgettes on a bed of grissino with flax and sunflower seeds. ~ 11.50€

 *AOP Blanc de Savoie Ch. de La Mar Roussette de Marestel les Tourelles.*

Gaspacho or seasonal cream of vegetable soup : hot or cold depending on today's weather ! ~ 9.00€

 *AOP Côtes de Provence rosé Château Fontainebleau « Arcades »2018.*

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..~ 10.50€.

 *AOP Rouge de Savoie Domaine Berthollier Mondeuse Et Ma Goutte.*



There's more...

Salade d'Alpage (vegetarian) : Salad, Potatoes, tomatoes, assorted crudités and toasted bread with Beaufort cheese ~ 9.50€

 *IGP Allobrogie blanc Domaine St Germain Petite Sainte Marie 2018.*

Salade gourmande : Salad, tomatoes, assorted crudités, toasted bread with foie gras and Mont Corbier (a plant-based liqueur from the Maurienne valley) and smoked beef from Bessans with raspberry vinegar seasoning ~ 12.60€

 *AOP Savoie Domaine St Germain Mondeuse rosé.*

Salade Italienne : Salad, crudités, seasonal fruit bursting with vitamins and Di Buffala mozzarella served with a skewer of cold cuts from the region. ~11.50€

 *AOP Blanc de Savoie Domaine Guillaume Pin Apremont 2018.*

A supplement of 6€for a large salad

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

Rack of veal :with Mont Corbier cream sauce and seasonal fruit ~26.50€

 *AOP Savoie Ch. de Mérande Mondeuse d'Arbin le Comte Rouge 2016.*

A cut of beef specially chosen by our butcher : ~25.50€

topped with melted foie gras : + 5.00 € ~ Sauce du moment : + 3.00€

 *AOP St Joseph rouge Domaine F. Merlin 2017*

Dishes from far and wide...

*Origine France

Pork* filet mignon skewer with pineapple :

served with coconut and curry ~ 21.50€

 *AOP Savoie Domaine Berthollier Chignin-Bergeron Exception 2017.*

Beef* cannelloni :with spinach sauce – Beaufort cheese served with a

green salad~19.80€  *AOP Bourgogne Pinot Noir Agnès Paquet 2017*

For vegetarians

Vegetable curry with Savoyard pasta: fresh seasonal vegetables with coconut milk, curry and cumin sauce on a bed of Savoyard pasta squares, sprinkled with chopped

peanuts ~ 17.90 €  *AOP Savoie Domaine Curtet Autrement rouge 2017.*

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

Shared dish : supplement 4 €

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For Foodies

La balade gourmande

∞ 43 € ∞

Salade gourmande



Savoie St Germain Mondeuse rosé

Or

Cheese cake made from local goat's cheese



*AOP Blanc de Savoie Ch. de La Mar
Roussette Marestel -Tourelles*



Rack of veal with Mont Corbier cream
sauce and seasonal fruit



*AOP Savoie Ch. de Mérande,
Mondeuse d'Arbin le Comte Rouge 2016.*

Or

A cut of beef specially chosen by our
butcher



*AOP St Joseph rouge Domaine
François Merlin 2017.*



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€)



Entrée-plat-fromage-dessert : 48 €

L'Instant mijoté

∞ 32 € ∞

Salade d'Alpage (vegetarian)



*IGP Allobrogie blanc Domaine St
Germain Petite Sainte Marie 2018.*

Or

A plate of cold cuts from the region.



*AOP Rouge de Savoie Domaine
Berthollier Mondeuse Et Ma Goutte*



Beef cannelloni with spinach sauce –
Beaufort cheese



AOP Bourgogne Pinot Noir 2017

Or

Pork filet mignon skewer with pine-
apple served with coconut and curry



*AOP Savoie Domaine Berthollier
Chignin-Bergeron Exception 2017*



Farmhouse yoghurt

Or

2 scoops of artisanal ice-cream
of your choice

Or

Dessert of the day

Or with supplement of 3.50€

Dark Weiss chocolate cream, Lemon
meringue cake, Coffee or tea served
with 1 small, Génépi glacé,
Limoncello glacé, A glass of dessert
wine

Assiette gourmande : +6.50€

Coffee or tea served with 2 small
gourmet desserts : +5€

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Must-have specialties Savoyard ... 

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.

28.50€/pers

 *Blanc de Savoie-St Germain-Roussette.*

 *Rouge de Savoie-St Germain- Persan..*

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.

21.00€/pers

 *Blanc de Savoie-Apremont-Guillaume Pin*

 *Rouge de Savoie Mondeuse Saint Germain Les Taillis*

And that's not all ... 

Tartiflette :

Potatoes, onions, cream, bacon, local white wine , Reblochon cheese and a green salad ~ 17.90€

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

Gourmet Tartiflette : Cold cuts from the region ~ 21.90€

Croziflette : Savoyard pasta dish with flour, bacon, cream, Reblochon cheese and a green salad ~ 17.90€

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

Gourmet Croziflette : With cold cuts from the region 21.90€

Vegetarian Croziflette:With stir-fried seasonal vegetable~ 21.90€

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

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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€

And now desserts ...

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

Dessert of the day : ~ 7,90€

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

Lemon meringue cake : ~ 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 : ~ 7.60 €

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, Vulnéraire artisanal (100% natural) 

A glass of 2cl : 5,50 € / 4cl. : 7,50 €

Montcorbier, Vieille prune, Poire William,

Cognac, Get 27, Limoncello :

A glass of 2cl : 4,90 / 4cl : 6,90 €

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...