

Les Entrées

<i>Green Salad</i>	<i>4,80 €</i>
<i>Bunch of salad</i>	<i>6.10€</i>
<i>lukewarm breaded saint Marcellin on bed of greenery</i>	<i>10.10 €</i>
<i>Bowl of hunt and its preserve of onions</i>	<i>9.10€</i>
<i>Salmon marinated in the dill</i>	<i>11,40€</i>
<i>Plate of meat products</i>	<i>12.15€</i>
<i>Small ovenproof dish of snail (10) in Chignin</i>	<i>9.30€</i>
<i>Frogs' legs in the Provençal (6)</i>	<i>8,70 €</i>
<i>Soup of the Bolet Mushroom</i>	<i>10.10€</i>
<i>Crusts of cheese of Savoy browned in the honey</i>	<i>11.10 €</i>
<i>Slice of hot foie gras with apple caramélise</i>	<i>13.75€</i>

Les poissons

<i>Fried frying of Lac Pomme's wiper tartare sauce</i>	<i>11.10€</i>
<i>Frying of pole French fries wiper tartare sauce</i>	<i>13.20 €</i>
<i>Net of Daurade Virgin sauce (olive oil)</i>	<i>16.20€</i>
<i>Thigh of frog in Provencal trimmed (12)</i>	<i>15.20 €</i>
<i>Net of saint Pierre as in Mediterranean Sea</i>	<i>16.20 €</i>
<i>bargee Mussel French fries</i>	<i>13.50 €</i>
<i>Mould Apple's mouclade fried</i>	<i>14.20€</i>
<i>Blanquette of the Sea in pink berry</i>	<i>16.20 €</i>
<i>Saint Jaques wiper virgin and Prawns in white wine sauce</i>	<i>16, 10 €</i>

Our dishes can be trimmed to be chosen by rices, chips, pates and or vegetables

Les Viandes

Steak tartare of beef made by the chef 15.20 €

grilled Paving of Ostrich wipes with peppers sauce 15.10 €

Pavé of Calf with Vigneron sauce 16.20 €

½ Cockerel roasted in the oven 10.10€

Chitterlings Grilled in the mustard 13.20 €

Paving of hart wipes poivrade 16.20 €

Stew of roebuck in ancient 15.70€

lamb 's Mouse juice in the thyme and garlic confit 16.20 €

Steak of beef Spreads with butter home French fries salad 11.70€

Entrecôte of beef Beure home French fries 15.20€

sauces for beef:

Add pepper to 2.20€ In The blue 2.70 Vintner 2.90€ In Morels 5.50€

The Rib of beef (380 gr) Béarnaise sauce, French fries 18,90€

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All our meats are of origin U.E

Nos Spécialités

<i>Tartiflette Salad</i>	<i>12,80 €</i>
<i>Tartiflette Delicatessen</i>	<i>16,90 €</i>
<i>Hot cheese in boxe, apple in dress</i>	<i>15.20 €</i>
<i>Croute in the cheese three floors, salad</i>	<i>12,80 €</i>
<i>Bread, boiled ham, cheeses, egg</i>	
<i>Melted in Three cheeses</i>	<i>14.20 €</i>
<i>Melted in Three cheeses and his (her, its) delicatessen</i>	<i>17.20 €</i>
<i>Melted in Ceps</i>	<i>16.20 €</i>
<i>Melted in Morels</i>	<i>19.20 €</i>
<i>Duet of Diot wine grower creamy polenta</i>	<i>12.20 €</i>
<i>Savojarde escalope chicken with chesse</i>	<i>15.20€</i>

Our Pastas Tagliatelli

<i>Carbonara 11.40€</i>	<i>in Gambas 13.40€</i>
<i>in St. Jaques 15.40 €</i>	<i>In morels 15.60 €</i>
<i>stuffed Ravioli ricotta with the cream 10.40€</i>	
<i>Portion of chips 3.10 €</i>	<i>Portion of vegetable 4.10€</i>

Nos Desserts

<i>Plate of cheese</i>	<i>4,60 €</i>
<i>Soft white cheese</i>	<i>3,670€</i>
<i>Tepic warm Chesnut cholat</i>	<i>6.70€</i>
<i>Macaron Ice with rasbery iccream</i>	<i>6.95€</i>
<i>Meringue Frozen in the vanilla and its chocolate-brown sauce</i>	<i>6.10 €</i>
<i>Ice-cold nougat, coulis of red berry</i>	<i>6,50€</i>
<i>Tepid (Warm) Tatin pie vanilla ice cream and custard</i>	<i>6,30 €</i>
<i>Hot chesnut chake</i>	<i>6.10 €</i>
<i>Salad of fresh fruit</i>	<i>6.10 €</i>
<i>Crème brûlée</i>	<i>6.10€</i>
<i>Tepid (Warm) chocolate fondant and custard</i>	<i>6.10 €</i>
<i>Lemon meringue pie</i>	<i>6.10 €</i>
<i>Foam (Moss) of Tiramisu in Amaretto</i>	<i>6.10 €</i>
<i>Island Floating Caramelized</i>	<i>6.20€</i>
<i>Profiteroles and hot chocolate</i>	<i>6,70 €</i>
<i>Chocolate mousse perfumed in the cointreau</i>	<i>6,70 €</i>
<i>Good-looking babain the Rum</i>	<i>6,70€</i>

Mirror (Ice cream) 1 rolls 2.20 € 2 balls 4.10 € 3 balls 5,95 €

Supplement whipped cream 1,00 €

Sherbet Colonel 5.80€

Coffee ice cream 5.80€

Sherbet William 5.80€

Chocolate ice-cream 5.80 €

Sherbet calvados 5.50 €

Cuts Gourmet 6,50 €

Cut white lady 5.80€

Cut After-eight 6.80€