

## à la carte

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### Dish to share

Selection of local cheeses .....	€16
Selection of Savoyarde charcuterie .....	€16
Truffle ham and focaccia .....	€18
Selection of local cheeses and Savoyarde charcuterie .....	€24

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### Starters

Tomatoes, Mozzarella di Buffala, basil salad .....	€14
Vitello Tonnato, thin slice of veal, tuna mayonnaise and smoked paprika .....	€17
Sea bream "Ceviche", creamy avocado, yuzu marinade, ginger and pomegranate .....	€17
Smoked salmon, sour cream and blinis .....	€19
Foie gras, candied chicken and Espelette pepper .....	€20

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### Main Courses

<b>La Tartiflette</b> .....	€23
Reblochon cheese, diced bacon, cream, potatoes, green salad	
<b>Fondue savoyarde</b> .....	€25
Cheese Savoyarde fondue, salad	
<b>Le Burger du Manali</b> .....	€25
Beaufort cheese, sundried tomatoes, onion chutney and bacon, French fries and salad, bearnaise sauce	
<b>Chicken breast</b> .....	€25
Coco curry and ginger cream, basmati rice	
<b>Praws Burger</b> .....	€28
Cheddar cheese, candied onions and bacon, French fries and salad, cocktail sauce	
<b>Sea bream filet snacked</b> .....	€28
Seasonal vegetables, coconut and lemongrass broth	
<b>Beef steak</b> .....	€35
French fries, green salad, bearnaise sauce	

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### Desserts

Desserts of the day following the inspiration of the pastry chef .....	€10
Chocolate cake, "crème anglaise", whipped cream .....	€10
Apple Tarte Tatin, salted butter caramel, vanilla ice cream .....	€10