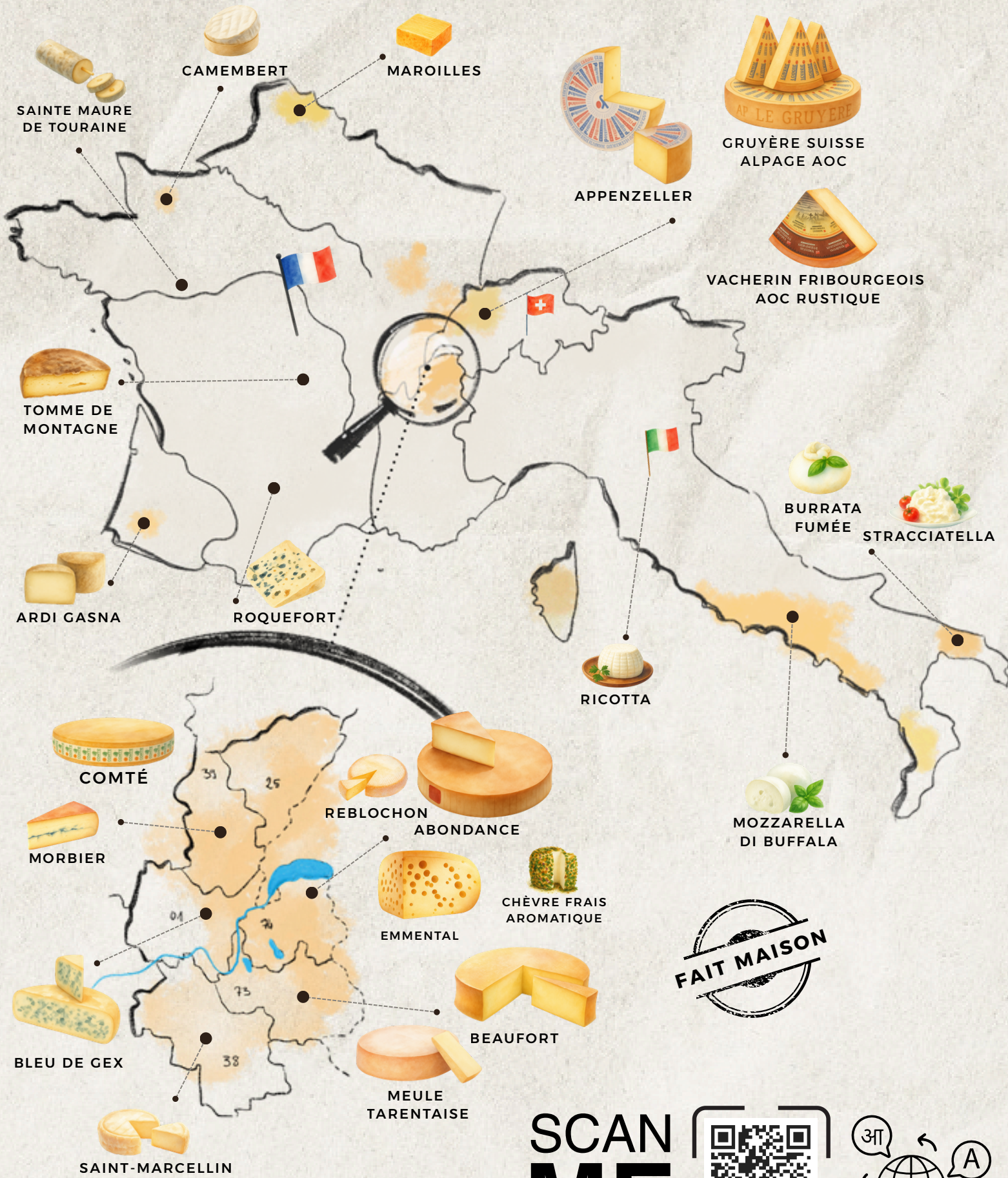


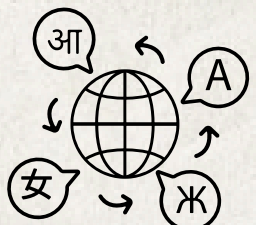
LES FROMAGES

DERRIÈRE CHACUN
DE NOS PLATS



FAIT MAISON

SCAN
ME
TO TRANSLATE



**SPÉCIALISTE DU
FROMAGE DEPUIS 1974**

LISTE DES ALLERGÈNES SUR DEMANDE
PRIX NET TTC, EN EUROS, SERVICE COMPRIS.

ENTRANCES TO SHARE (OR NOT...)



FRESH AROMATIC GOAT CHEESE

TOAST, 100G

€11.50

La Closette goat farm in Thônes 74



STRACCIATELLA

OLIVE OIL, TOMATOES, TOASTED BREAD, 100G

€9.50

SMOKED BURRATA

OLIVE OIL, TOMATOES, TOASTED BREAD, 125G

€11



BUFFALO MOZZARELLA

OLIVE OIL, TOMATOES, TOASTED BREAD, 125G

€10.50



FRESH RICOTTA

OLIVE OIL, TOMATOES, TOASTED BREAD, 100G

€7.50



CANUT'S BRAIN

TOAST, 150G

€7

A LYON-STYLE SPECIALTY WITH FRESH CHEESE, GARLIC, SHALLOTS AND HERBS

4

CHEESE PLATE

APPROXIMATELY 120G

€10



REBLOCHON FARMHOUSE,
COMTÉ,
CAMEMBERT,
MAROILLES



CRÈME BRULÉE WITH ARDI GASNA

(SHEEP) - BROKEN HAM

€8



CAMEMBERT & CARAMELIZED APPLE TATIN

GREEN SALAD

€9



ZUCCHINI GAZPACHO

& SAINTE-MAURE DE TOURAINE ICE CREAM
COURGETTES, CUCUMBER, GARLIC, RED ONIONS, SPICES, HERBS, OLIVE OIL

€7

HOMEMADE FOIE GRAS

ORIGIN FRANCE - FIG CHUTNEY

€18



ONION SOUP

WHITE WINE, ONIONS, SPICES (COOKED WITH PORK)

€8

GRATIN ONION SOUP

WHITE WINE, ONIONS, SPICES, CHEESE AND BREAD (COOKED WITH PORK)

€10



Anney

Cured meats
located at

Doussard

CHARCUTERIE PLATTER

FOR
2 PEOPLE

€13

- 12-MONTH DRY-CURED HAM,
- DRY SAUSAGE "LE CAMPAGNARD"
- SMOKED PORK TENDERLOIN "THE SPRUCE TREE"
- "LONZO" (BACON)
- COOKED HAM

"FRETI" PLATE

FOR
2 PEOPLE

€18

- 12-MONTH DRY-CURED HAM
- DRIED BEEF "TAVAILLON"
- DUCK BREAST,
- CHANTERELLE SAUSAGE
- COPPA

DELI MEATS

SAVOY DRY-CURED HAM 12 MONTHS	€11.50
SAUSAGE WITH CHANTERELLES	€11.50
WHOLE SUPERIOR WHITE HAM	€10.50
SMOKED PORK FILLET "SPRUCE"	12€
NATURAL PORK FILLET "LONZO" (BACON)	12€
DRY SAUSAGE "THE COUNTRYMAN"	€10.50
COPPA	€9
DRIED DUCK BREAST FROM THE SOUTHWEST	€14
DRIED BEEF "TAVAILLON" GRISONS STYLE	€17.50



MEAL SALADS

BRUSCHETTA WITH FRESH CHEESE, YOUR CHOICE:

TOMATOES, AVOCADOS, MUSHROOMS, SHALLOT, GARLIC, BASIL, OLIVE OIL

- ☐ BUFFALO MOZZARELLA €17
- ☐ RICOTTA
- ☐ STRACCIATELLA
- ☐ SMOKED BURRATA

SOUTHWESTERN SALAD

SALAD, CARROTS, TOMATOES, RADISHES, FIGS, CROUTONS, HOMEMADE FOIE GRAS, DUCK BREAST, VINAIGRETTE

€24

WARM GOAT CHEESE SALAD

SALAD, CARROTS, TOMATOES, RADISHES, GRAPES, SLICED ALMONDS, CROUTONS, WARM GOAT CHEESE, HONEY, VINAIGRETTE

€21



TERROIRS PLATE

4

SALAD, CONFIT TOMATOES, CARROTS, RADISHES
PROSCIUTTO HAM, CHANTERELLE SAUSAGE, DRY
SAUSAGE AND COPPA

€25



FRESH RICOTTA



STRACCIATELLA



FRESH AROMATIC GOAT CHEESE



BUFFALO MOZZARELLA

THE FONDUES

OUR BLENDS ARE MADE IN-HOUSE EVERY DAY.
WITH FARM-MADE RAW MILK CHEESES

OUR CHEESES ARE SELECTED ACCORDING TO THE SEASONS
FOR THEIR UNIQUE CHARACTER, THEIR MATURATION AND IN RESPECT OF TRADITION.



PRICE / PERSON

LA FRETI

WHITE WINE, FRETI BLEND: 12-MONTH COMTÉ, 24-MONTH COMTÉ GRANDE RÉSERVE, TARENTEISE MEULE, AGED EMMENTAL

€19.90

THE TRADITIONAL SAVOYARD FONDUE

WHITE WINE AND 100% SAVOYARD CHEESES

Flare-up at
Mark of Savoy



Flare-up at
Mark of Savoy



€23

TO THE TOMME

WHITE WINE, FRETI MIX, MOUNTAIN TOMME CHEESE

Flare-up at
Genepi

€23

MOUNTAIN GARLIC

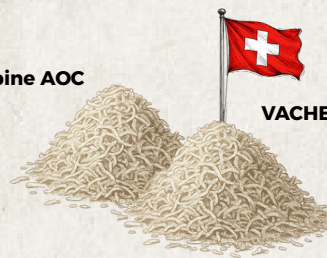
WHITE WINE, FRETI MIX, WILD GARLIC

HALF AND HALF SWISS FONDUE

100% SWISS WHITE WINE AND CHEESES

Flare-up at
Kirsch

Swiss Gruyère Alpine AOC



€27

SMOKE

WHITE WINE, SMOKED COMTÉ

€24

MUSHROOM FONDUES

PRICE / PERSON

PORCINI MUSHROOMS

WHITE WINE, FRETI BLEND, CEPES

€24

MORELS

WHITE WINE, FRETI MIX, MORELS

€27

FORESTRY

WHITE WINE, FRIED MIX, ASSORTED MUSHROOMS

€24





PRICE / PERSON

€23

€23

€23

€23

€23

€29

THE FOOD LOVERS OF OUR REGIONS

WHITE WINE, COMTÉ AGED FOR A MINIMUM OF 12 MONTHS AND COMTÉ AGED FOR 24 MONTHS GRAND RESERVE

JURASSIAN

ISÈRE

WHITE WINE, FRETİ BLEND, SAINT-MARCELLIN

GESSIAN

WHITE WINE, FRETİ BLEND, BLEU DE GEX

Flare-up at
calvados

NORMANDE

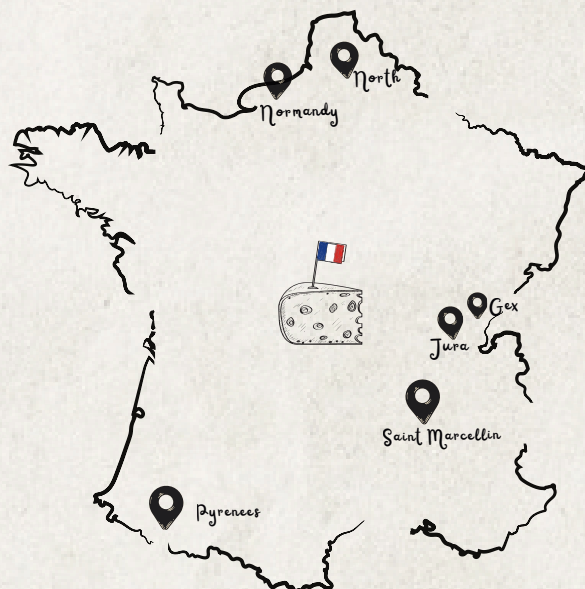
WHITE WINE, FRETİ BLEND, RAW MILK CAMEMBERT

CHTI' FONDUE

WHITE WINE, FRETİ MIX, MAROILLES

PYRENEAN

WHITE WINE, ARDI GASNA (SHEEP), GOAT CHEESE



SEASONAL FONDUE TOMATOES & FETA



WHITE WINE, FRIED MIX,
CONFIT TOMATOES, HERBS
AND FETA

€23 PRICE / PERSON



SUPPORT SERVICES

PLAIN SALAD	€3.50
GREEN SALAD AND TOMATOES	€5.50
POTATOES	€3
♥ ASSORTED HOUSE PICKLES	€3.50
CRUDITÉ BASKET	€10

PORCINI MUSHROOM SUPPLEMENT	+€4.50 / PERSON
FORESTRY SUPPLEMENT	+€4.50 / PERSON
SUPPLEMENT MORELS	+€7.50 / PERSON



CHARCUTERIE PLATTER FOR 2 PEOPLE

€13

- 12-MONTH DRY-CURED HAM,
- DRY SAUSAGE "LE CAMPAGNARD"
- SMOKED PORK TENDERLOIN "THE SPRUCE TREE"
- "LONZO" (BACON)
- COOKED HAM

"FRETİ" PLATE FOR 2 PEOPLE

€18

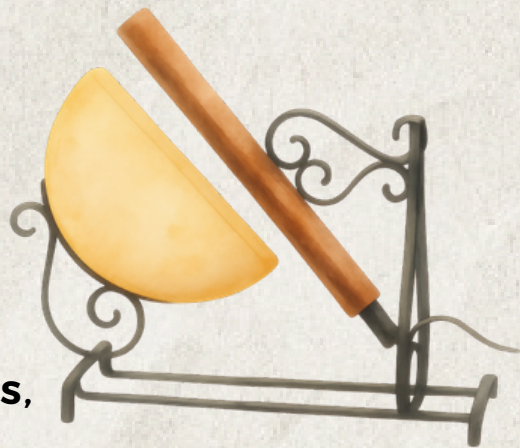
- 12-MONTH DRY-CURED HAM
- DRIED BEEF "TAVAILLON"
- DUCK BREAST,
- CHANTERELLE SAUSAGE
- COPPA

RACLETTES IN GRILL ONLY INSIDE

AS MUCH AS YOU LIKE, ACCOMPANIED BY POTATOES,
GHERKINS AND WHITE ONIONS.

GOOD NEWS, YOU DON'T NEED TO BE A MINIMUM OF TWO TO ENJOY OUR RACLETTES!
HOWEVER, WHEN AN ALL-YOU-CAN-EAT RACLETTE IS ORDERED AT A TABLE, WE ASK THE
OTHER GUESTS TO ORDER A MAIN COURSE OTHER THAN A STARTER.

Thank you for understanding



SCRAPER CHEESES

SAVOYS

FARMHOUSE SAVOY RACLETTE (IGP)

SMOOTH AND MELTING, MINIMUM 9 WEEKS OF AGING
WITH RAW MILK



PRICE / PERSON

€21

MOUNTAIN TOMME

THE TYPICAL CHARACTER OF THE TOMME CHEESE, CREAMY AND PRONOUNCED, MADE AT AN ALTITUDE OF OVER 700 METERS
WITH RAW MILK

€23

BETWEEN LAKE GENEVA AND JURA

BLEU DE GEX AOP

SMOOTH AND CREAMY, SERVED WITH BITTERSWEET DARK CHOCOLATE SHAVINGS
WITH RAW MILK

€26

MORBIER AOP

FINE, SMOOTH AND CREAMY
WITH RAW MILK

€23



SWISS

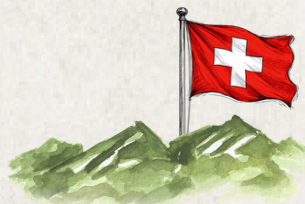
*Cheese brushed in a mountain herb
brine
"Sulz"*

APPENZELLER

FULL-BODIED, FRUITY AND REFINED
WITH RAW MILK

PRICE / PERSON

€31



THE PERFUMED ONES

PRICE / PERSON

SMOKE

WITH WOODY NOTES THAT WILL DELIGHT CHEESE LOVERS WHO REQUIRE STRONG FLAVORS
FARMHOUSE MADE WITH RAW MILK, BEECHWOOD SMOKED RACLETTE

€26

WILD GARLIC

THE DELICATE FLAVOR OF FRESH GARLIC MIXED WITH CHEESE
WITH RAW MILK

€26

TRUFFLE

100% TRUFFLES, NO ARTIFICIAL FLAVORS
WITH RAW MILK

€29



THE GOAT

GOAT CHEESE MELTED

ALL THE SUBTLETIES AND AROME OF GOAT CHEESE IN RACLETTE, FINE AND FRUITY TEXTURE
MATURED IN HAUTE-SAVOIE, PASTEURIZED

PRICE / PERSON

€31



TO ACCOMPANY

SAVOY DRY-CURED HAM 12 MONTHS €11.50

SAUSAGE WITH CHANTERELLES €11.50

WHOLE SUPERIOR WHITE HAM €10.50

SMOKED PORK FILLET "SPRUCE" 12€

NATURAL PORK FILLET "LONZO" (BACON) 12€

DRY SAUSAGE "THE COUNTRYMAN" €10.50

COPPA €9

DRIED DUCK BREAST FROM THE SOUTHWEST €14

DRIED BEEF "TAVAILLON" GRISONS STYLE €17.50

PLAIN SALAD €3.50

GREEN SALAD AND TOMATOES €5.50

CRUDITÉ BASKET €10
FRESH AND RAW CRUNCHY VEGETABLES



ASSORTED HOUSE PICKLES

€3.50



Anney

Cured meats located at Doussard

CHARCUTERIE PLATTER

FOR 2 PEOPLE €13

- 12-MONTH DRY-CURED HAM,
- DRY SAUSAGE "LE CAMPAGNARD"
- SMOKED PORK TENDERLOIN "THE SPRUCE TREE"
- "LONZO" (BACON)
- COOKED HAM

"FRETI" PLATE

FOR 2 PEOPLE €18

- 12-MONTH DRY-CURED HAM
- DRIED BEEF "TAVAILLON"
- DUCK BREAST,
- CHANTERELLE SAUSAGE
- COPPA

LA BRISGOTTE

STAR OF THE "FRETI"

SERVED FOR TWO PEOPLE



SAVOYARD BRISGOTTE

WHITE WINE, 12-MONTH AGED COMTÉ, 24-MONTH AGED COMTÉ
GRANDE RÉSERVE, TARENDAISE CHEESE WHEEL, MATURED EMMENTAL
SERVED WITH 12-MONTH AGED SAVOY HAM

€30
PER PERSON



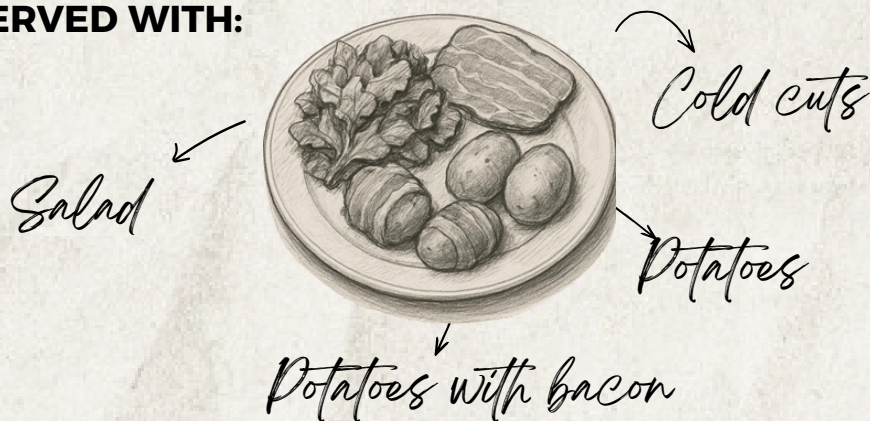
SWITZERLAND BRISGOTTE

WHITE WINE, VACHERIN FRIBOURGEOIS AOC ALPAGE,
GRUYÈRE SUISSE ALPAGE AOC
SERVED WITH GRISONS-STYLE DRIED BEEF "TAVAILLON"

€38
PER PERSON



SERVED WITH:



FOR CHILDREN

UP TO 10 YEARS OLD

MINI CROZIFLETTE

REBLOCHON FERMIER (GAEC LE VENT DES CIMES), CROZETS
ONIONS, BACON BITS, SOUR CREAM AND SPICES

€12.50

Or

MINI TARTIFLETTE

REBLOCHON FARMHOUSE (GAEC LE VENT DES CIMES), POTATOES
ONIONS, BACON BITS, SOUR CREAM AND SPICES

With Crozets →
with flour Buckwheat



with
two scoops of ice
cream of your choice



DISHES TRADITIONAL

- TARTIFLETTE** SERVED WITH GREEN SALAD
FARMHOUSE REBLOCHON (GAEC LE VENT DES CIMES), POTATOES, ONIONS, BACON, CRÈME FRAÎCHE AND SPICES €18
- TARTICHÈVRE** SERVED WITH GREEN SALAD
GOAT CHEESE, POTATOES, ONIONS, BACON BITS, SOUR CREAM AND SPICES €19
- TARTIBLEUE** SERVED WITH GREEN SALAD
BLEU DE GEX CHEESE, POTATOES, ONIONS, BACON, CRÈME FRAÎCHE AND SPICES €18
- CROZIFLETTE** SERVED WITH GREEN SALAD
REBLOCHON FARMHOUSE (GAEC LE VENT DES CIMES), CROZETS, ONIONS, BACON BITS, CREAM AND SPICES €19.50
- With Crozets →
With flour Buckwheat*
- 
- **CHTI'FLETTE** SERVED WITH GREEN SALAD
MAROILLES CHEESE, POTATOES, ONIONS, BACON BITS, SOUR CREAM AND SPICES €19
- The true taste of the North*
- **STUFFED EGGPLANT AU GRATIN WITH GOAT CHEESE** €17
ONIONS, TOMATOES, HERBS, RAW MILK SMOKED CHEESE, GOAT CHEESE (PASTEURIZED)
- CHICKEN WITH ARBOIS WINE AND MOREL MUSHROOMS** CREAMY POLENTA WITH COMTÉ CHEESE €23
SUPREME OF YELLOW CHICKEN (ORIGIN FRANCE), ARBOIS WINE (JURA), CREAM AND MORELS
- DIOT & PORMONIER** CREAMY POLENTA WITH COMTÉ CHEESE €21
PURE PORK SAUSAGES FROM THE "MONT CHARVIN" CURED MEATS, ONIONS, SPICES, WHITE WINE SAUCE AND TOMATOES
- **BERTHOUD** SERVED WITH GREEN SALAD, POTATOES AND COLD MEAT €22
TRADITIONAL SPECIALTY GUARANTEED: ABUNDANCE (APPROX. 180G) DRIZZLED WITH MADEIRA AND MELTED IN THE OVEN
- 
- MATOUILLE** SERVED WITH GREEN SALAD, POTATOES AND COLD MEAT €23
RAW MILK MOUNTAIN CHEESE (APPROX. 230G), WHITE WINE, GARLIC AND SPICES
- ROASTED REBLOCHON** SERVED WITH GREEN SALAD, POTATOES AND COLD MEAT €26
HALF A FARMHOUSE REBLOCHON MADE WITH RAW MILK (GAEC LE VENT DES CIMES), WHITE WINE, GARLIC AND SPICES
- Supplement Dried fruit
And Honey +€3.50*
- 
- ROASTED CAMEMBERT** SERVED WITH GREEN SALAD, POTATOES AND COLD MEAT €26
WHOLE RAW MILK CAMEMBERT (APPROX. 240G), THYME
- Supplement Dried fruit
And Honey +€3.50*
- 

DESSERTS HOME

Faisselle is a fresh white cheese made from whole raw milk, slowly drained in a perforated mold (the faisselle). Its texture is smooth and slightly lumpy.



ARTISANAL FAISSELLE

WITH BLUEBERRY
WITH CHESTNUT
WITH CREAM
WITH FRESH FRUIT

€7
€7
€6
€7



CHEESECAKE CHESTNUT OR BLUEBERRY

€8

CHARTREUSE CRÈME BRÛLÉE



€8

CREAMY RICE PUDDING & SALTED CARAMEL AND PUFFED RICE

€7.50

FRESH FRUIT PAVLOVA

€7

DOUBLE CREAM FROM GRUYÈRE  SWISS MERINGUES & FRESH FRUIT

12€

*To share with
2 people*

**CHOCOLATE
FONDUE**
FRESH FRUIT & MARSHMALLOWS



€16
FOR TWO PEOPLE

ICE CREAM

Ice cream

- COFFEE
- VANILLA
- CHOCOLATE
- CHESTNUT PIECES
- MINT CHOCOLATE
- CHARTREUSE

Sorbets

- STRAWBERRY
- BLUEBERRY
- RASPBERRY
- LEMON
- APRICOT
- GENEPI



*Chantilly cream available
upon request*

FIND OUR ICE CREAM SUGAR
CUPS ON OUR DESSERT MENU

**DISCOVER THE TRIO
OF CHEESE ICE
CREAMS**

- CAMEMBERT
- ROQUEFORT WALNUTS
- GOAT

€10



Allonzio the quail