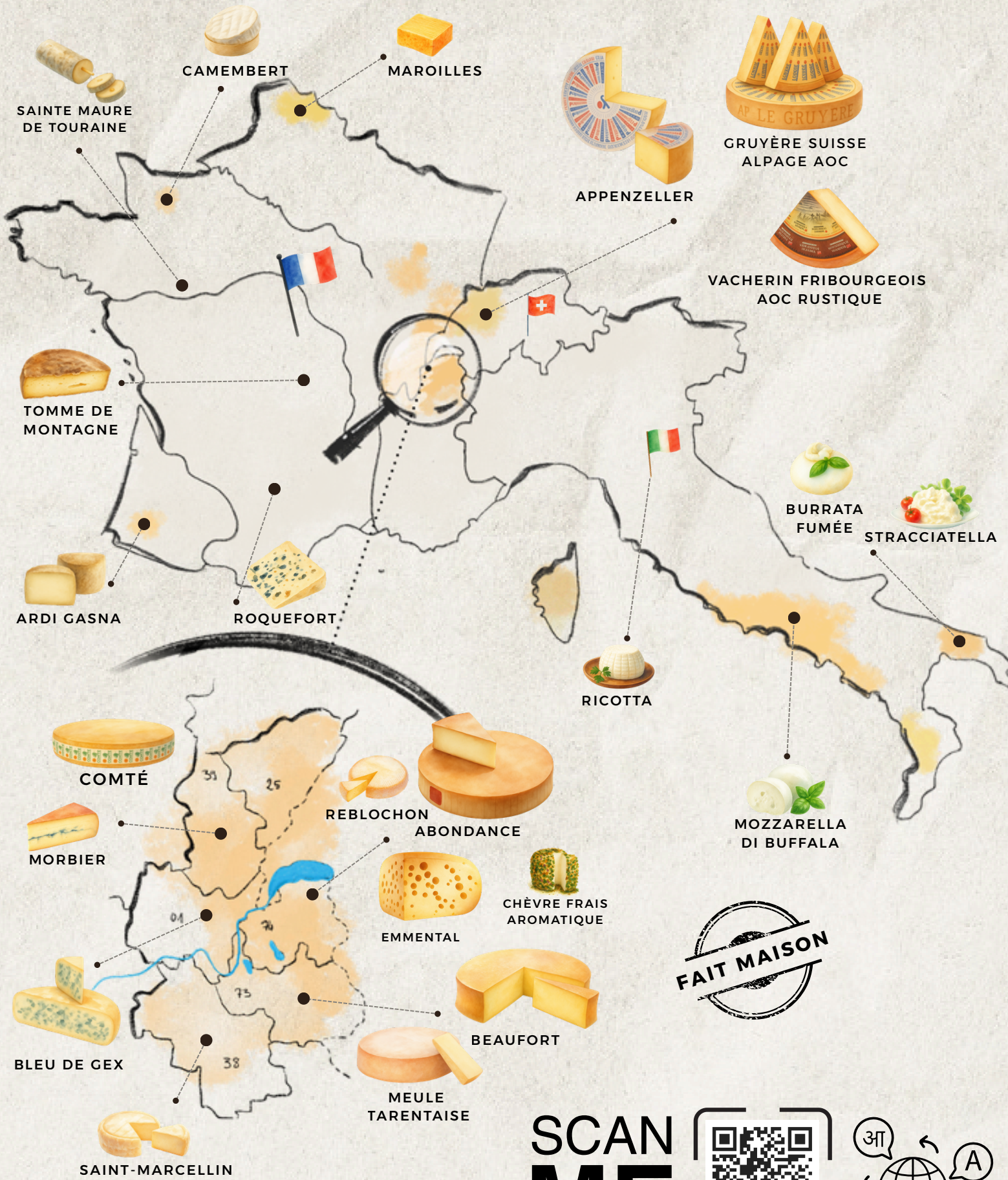
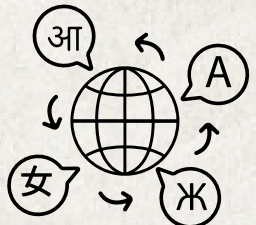


LES FROMAGES DERRIÈRE CHACUN DE NOS PLATS



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

La Closette goat farm in Thônes 14

€11.50



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

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

€7

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

€19.90

THE FONDUES OF OUR ALPINE COUNTRIES

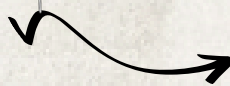
LA FRETI

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

THE TRADITIONAL SAVOYARD FONDUE

WHITE WINE AND 100% SAVOYARD CHEESES

Flare-up at
Mark of Savoy



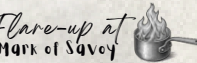
The authentic
100% Savoyard recipe

€23

TO THE TOMME

WHITE WINE, FRETI MIX, MOUNTAIN TOMME CHEESE

Flare-up at
Mark of Savoy



€23

MOUNTAIN GARLIC

WHITE WINE, FRETI MIX, WILD GARLIC

Flare-up at
Genepi



€23

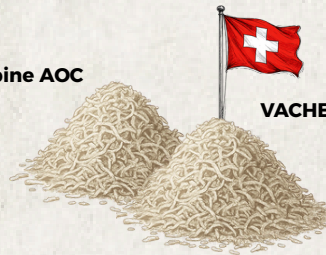
HALF AND HALF SWISS FONDUE

100% SWISS WHITE WINE AND CHEESES

Flare-up at
Kirsch



Swiss Gruyère Alpine AOC



VACHERIN FRIBOURGEOIS
AOC RUSTIC

€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

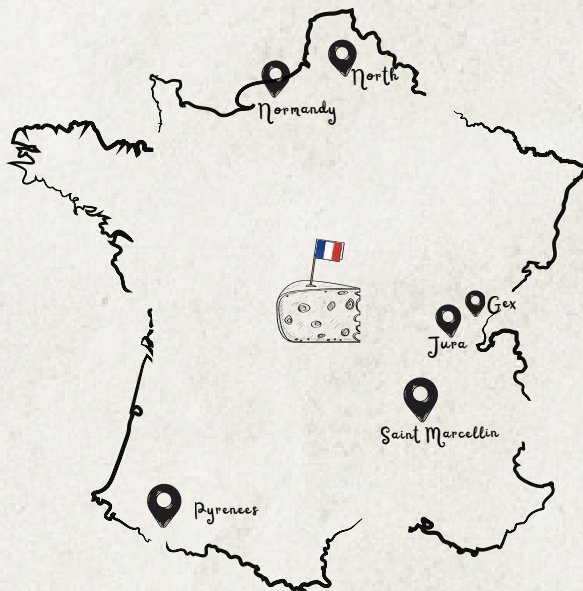
€23

€23

€29

THE FOOD LOVERS OF OUR REGIONS

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



ISÈRE
WHITE WINE, FRETI BLEND, SAINT-MARCELLIN

GESSIAN
WHITE WINE, FRETI BLEND, BLEU DE GEX

Flare-up at Calvados 
NORMANDE
WHITE WINE, FRETI BLEND, RAW MILK CAMEMBERT

CHTI' FONDUE
WHITE WINE, FRETI 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



Ancey

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

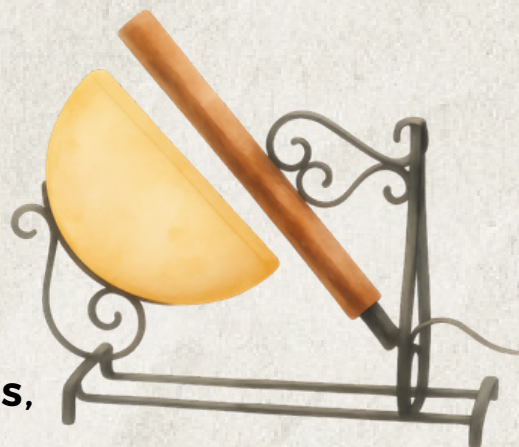
"FRETI" PLATE

FOR 2 PEOPLE

€18

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

RACLETTES IN GRILL



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

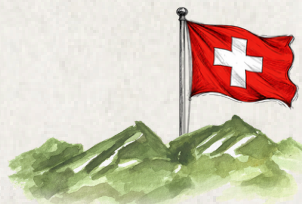
*Cheese brushed in a mountain herb
brine
"Sulz"*

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 SUBTLITIES 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 <small>12 MONTHS</small>	€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" <small>GRISONS STYLE</small>	€17.50
<hr/>	
PLAIN SALAD	€3.50
GREEN SALAD AND TOMATOES	€5.50
CRUDITÉ BASKET <small>FRESH AND RAW CRUNCHY VEGETABLES</small>	€10



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



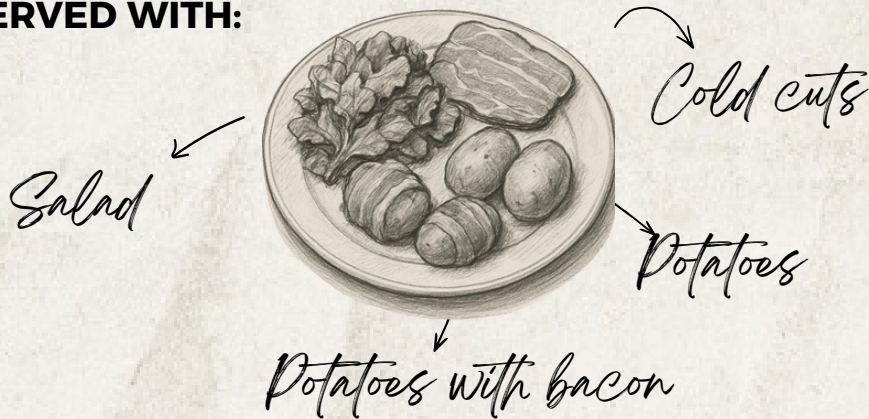
SWITZERLAND BRISGOTTE

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 €18
FARMHOUSE REBLOCHON (GAEC LE VENT DES CIMES), POTATOES, ONIONS, BACON, CRÈME FRAÎCHE AND SPICES


TARTICHÈVRE SERVED WITH GREEN SALAD €19
GOAT CHEESE, POTATOES, ONIONS, BACON BITS, SOUR CREAM AND SPICES

TARTIBLEUE SERVED WITH GREEN SALAD €18
BLEU DE GEX CHEESE, POTATOES, ONIONS, BACON, CRÈME FRAÎCHE AND SPICES

CROZIFLETTE SERVED WITH GREEN SALAD €19.50
REBLOCHON FARMHOUSE (GAEC LE VENT DES CIMES), CROZETS, ONIONS, BACON BITS, CREAM AND SPICES

*With Crozets →
with flour Buckwheat*



 **CHTI'FLETTE** SERVED WITH GREEN SALAD €19
MAROILLES CHEESE, POTATOES, ONIONS, BACON BITS, SOUR CREAM AND SPICES
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. 120G), 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 €7
- WITH CHESTNUT €7
- WITH CREAM €6
- WITH FRESH FRUIT €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



Alonzio the quail