



# La Carte

## STARTERS

**Egg slow cooked** 15€

*courgettes in two ways*

**Langoustines, lemon/ginger broth** 19€

*green vegetable salad*

**Pan fried foie gras** 19€

*Sweetcorn and rosemary*

**Colored tomatoes** 15€

*mozzarella di buffala, lemon/basil sorbet*

*Prices are all inclusive*

*All our dishes are homemade. Meat origin: France and Australia*





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## MAIN DISHES

**Fera fish** 25€

Beetroot and oxalis flower emulsion

**Wild turbo** 29€

aubergine cannelloni, tomatoe emulsion

**Rack of veal** 25€

Swedish potatoes; griled shallots and mushrooms

**Aveyron's Rack of veal** 29€

thyme/lemon juice, mash and fava bean salad

**Australian beef "Wagyu"** 35€

*mash potatoe and herb salad*

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## DESSERTS

**Selection of cheese from Savoie region**  
**15€**

**Norwegian omelet**                      **15€**  
*Cherries and coconut*

**Sweet chocolate dessert**                      **15€**  
*cream cheese sorbet and liquorice*

**Madagascar vanilla**                      **15€**  
*pineapple and "cedrat"*

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