

Share

Charcuterie platter

(Cured ham, sausage, coppa, rolled meat)

€12.00

Platter of dried meats

\$15

Jar of homemade terrine and pickles

\$12

Homemade trout rilette with toast

€12.00

Our Appetizers

La Chevrette Salad

(Lettuce, tomato, bacon bits, walnuts, honey, and breaded goat cheese (*Chèvrerie de Rimandon de Marin*))

€15.00

Savoyard Salad

(Lettuce, tomato, croutons, cheese, bacon bits, and a poached egg from Marin)

\$15

Homemade snails

(Butter with wild garlic)

6 per order €10.00

Per 12 €18.00

Beef Tataki

(Thin slices of Charolais beef ribeye, marinated with pomegranate and cilantro)

€16.00

House-made duck foie gras

(Figs and seasonal chutney)

€21.00

Swordfish carpaccio with mango and passion fruit

\$16

Our Dishes

Lake perch fillets à la Meunière

(fries and salad)

\$30

Slow-cooked pork loin smoked with hay, reduced gravy

(Savoyard gratin or fries, and vegetables)

€26.00

Grilled beef tenderloin

(Savoyard gratin or fries and vegetables)

Butter with wild garlic **\$32**

With porcini mushrooms **€38.00**

With chanterelles **\$38.00**

Duck breast with blueberries, porcini mushrooms, or chanterelles

(Savoyard gratin or fries, and vegetables)

€31.00

House-made beef tartare (250g), hand-chopped

(Seasoned by the chef with Parmesan shavings, fries, and salad)

€25.00

Our Recommendations

Calf's head and beef tongue with gribiche sauce, served in a casserole dish

€24.00

Frog legs with parsley

(French fries and green salad)

€30.00

*We primarily use fresh ingredients. Some dishes may be unavailable.
Meat origins: Poultry (France), Beef (France), Veal (France)*

Our Specialties



Le Berthoud

(Abundance cheese cooked in white wine, served with potatoes, cold cuts, and green salad)

€24.00

The Porcini Mushroom Toast

(Toasted bread, cheese, ham, porcini mushrooms, cream, and a green salad)

€26.00

→ Minimum 2 people (Price per person)

Raclette Royale

(Raclette cheese melted at the table, served with potatoes, cold cuts, diots, and a green salad)

→ *To be eaten on-site*

Plain €28.00 per person

Smoked over beech wood €28.00 per person (*Le Fumailon*)

Savoyard fondue

(Cold cuts—ham, coppa, sausage—and green salad)

Plain €28.00 per person Wild

garlic €30.00 per person With

porcini mushrooms €32.00 per person

Grilled Reblochon

(Half a Reblochon cheese served with potatoes, cold cuts, and a green salad, along with hot Savoie sausages)

€30.00 per person

Cold cuts supplement €6.00
Half Reblochon supplement €8.50
Dried meat supplement €8.50

Fondue Bourguignonne

(Beef served with Savoyard gratin or fries, green salad, and house sauces, 250g per person)

€30.00 per person

Burgundy-style fondue, Bresse-style

(Breaded turkey, served with Savoyard gratin or fries, green salad, and house sauces, 250g per person)

€30.00 per person

Braséade (*Outdoors*) or Pierrade (*Indoors*) with three meats

(Beef, turkey, duck, served with Savoyard gratin or fries, green salad, and house sauces, 250g per person)

€30.00 per person

200g meat supplement: €16.00

Cheese

Cheese platter from our mountain pastures

(Abondance from Ferme Grillet in Abondance
Bleu de Saint-Paul and Tomme from Ferme des Chalets d'Oche in Saint-Paul
Reblochon from Bouchet Cheese Shop)

€10.00

Our Desserts

The Chef's Specialties

€10.00

**Crispy waffle, seasonal fruit, chocolate sauce, and white
chocolate ice cream**

Blueberry tartlet with Valrhona

chocolate lava (15 min)

Vanilla bean ice cream

**Chocolate and génépi ice cream
treat Served with a glass of génépi**

Bowl of strawberries or raspberries (depending on availability)

(Sugar or whipped cream)

Coffee or gourmet tea

(Espresso or tea served with an assortment of homemade mini desserts)



Gourmet Champagne

(A glass of champagne served with an assortment of homemade mini desserts)

€16.00

Our Ice Creams

Scoop of ice cream

(Ice cream or sorbet: White or dark chocolate, vanilla, strawberry, apricot, pear, raspberry, lemon, mango)

1 Single scoop €3.00

Whipped cream topping €1.00

White Lady

(Vanilla ice cream, hot chocolate, whipped cream)

€9.50

Chevrette Cup

(Vanilla ice cream, blueberries, meringue, whipped cream)

€10

Strawberry or Raspberry Melba (depending on availability)

(Vanilla ice cream, fruit, red fruit coulis, whipped cream)

€10

Belle-Hélène Pear

(Vanilla ice cream, pear, hot chocolate, whipped cream)

\$10

Our alcoholic drinks

€10.00

Colonel Cup

(Lemon sorbet, vodka)

Williamine Cup

(Pear sorbet and pear brandy)

Abricotine Cup

(Sorbet and apricot brandy)

Framboisine Cup

(Sorbet and raspberry brandy)

Irish Coffee

(Coffee, whiskey, whipped cream)

Savoyard Coffee

(Coffee, Génépy, whipped cream)

Our Menus

Young Chefs' Menu (under 12)

€16.00

One syrup of your choice



A selection of these half-portion dishes:

Perch fillet, fries

Or Grilled beef fillet, au gratin, or fries

Or Braséradé/Pierrade (for groups of 3 or more adults) Or Fondue (for groups of 3 or more adults)

Or Raclette (for groups of 3 or more adults)



2 scoops of ice cream



La Chevrette Menu

€54.00

Beef tataki Or

Homemade snails (12 pieces) Or

Homemade duck foie gras Or

Swordfish carpaccio with mango and passion fruit Or

Savoyard salad Or

La Chevrette salad



Blueberry and champagne granita by Serge Demière



Grilled beef tenderloin with wild garlic or porcini mushroom sauce Or

Pork loin with its own juices

Or

Duck breast with blueberries Or

Perch fillet





**Cheeses from our mountain
pastures Or
Dessert of your choice (excluding the gourmet champagne)**