

LE TRIO

"Authenticité, convivialité, simplicité"

All our dishes are homemade with carefully chosen products.

OUR APPETIZERS

Oysters from Cancale available to delivery

by 6: 12€ / by 12: 18€

Frogs' legs 14€

Pan fried and bread crumbed, with herbs of Provence

Trio of foie gras 19€

Mi- cuit with piment d'Espelette- pan fried – Truffle cream

Burgundy Snails with parsley butter

by 6: 12€ / by 12: 18€

Boiled Egg 14€

Foie gras 17€ / Morel mushrooms 16€ / Truffle 19€

Salmon tartare with agrumes 15€

Onion Soup 12€

Bacon toast and melted cheese

Butternut squash Soup 11€

Bruschetta with pancetta and grated cheese

Salade Paysanne 14€

Mixed leaves, crushed tomatoes, goat's cheese toasts, Champsaour ravioles, honey and nuts

Cold Meat Platter, to share 19€

Ham, coppa, bresaola, saucisson, butter and gherkins

MEAT DISHES

Served with the chef's gratin, truffle infused mashed potatoes and a mix salad.

Grilled Tournedos 29€

*filet of beef, French origin « patur'Alpes » approx. 200g
façon Rossini – Pan fried slice of foie gras and sauce : 5€
Morel sauce : 4€ - Maître d'hôtel sauce : 3€*

Rib of Beef 97€ per kilo

For 2 people – French origin « patur'Alpes » Bone marrow, Morel sauce and Foie gras

Grilled Rib-eye steak 25€

Origin Piedmont approx. 300g – Morel sauce: 4€ - Maître d'hôtel sauce: 3€

Rib of Taureau (Bull) 28€

Origin EU approx. 380g – Morel sauce: 4€

Lamb chops with thyme 27€

Origin France

Lamb Shank 28€

French origin approx. 400g – Slow cooked for 7 hours, then oven grilled

Pork Ribs 24€

French origin « patur'Alpes » approx. 400g- Caramelised Honey and Barbecue sauce

Crispy Duck Confit 23€

Duck Confit approx. 260g with orange sauce

Bone marrow to share 9€

FISH DISHES

Cooked in foil, with white wine and vegetables, served with a chef's gratin, boled potatoes and green salad.

Fillet of Sea Bream 25€

Whole Salmon Trout 27€

ALPINE SPECIALTIES

Swiss Fondue *Vacherin and gruyère cheese AOP*
For 2 pers min. Served with green salad and croutons

Classic 23€/pers

with ceps mushrooms 25€/pers

with morel mushrooms 27€/pers

with truffles 31€/pers

Boîte chaude des Alpes 24€

Melted cheese, cooked in its box with white wine, served with a selection of cold meats, potatoes and green salad

Mont d'Or 26€/pers

For 2 people. Melted Mont D'Or AOP cheese, cooked in its box with white wine, served with a selection of cold meats, potatoes and green salad

Tartiflette 21€

AOP Reblochon cheese, potatoes, bacon and onions, served with green salad

CHEESES

Trio of Regional, Hautes-Alpes cheeses 9€

SWEETS

8€

Tiramisu

Moelleux au chocolat

Crème brûlée

Fruit Crumble

Baba au Rhum

La pomme des Alpes

LE TRIO'S DEGUSTATION MENU

Glass of Champagne & Chef's mise en bouche

TO START

Trio of foie gras

Or

Frogs' Legs

Or

Burgundy Snails

Or

Boiled Egg

TO CONTINUE

Beef Tournedos façon Rossini

Or

Crispy Duck Confit

Or

Lamb chops with thyme

Or

Choice of Fish

PAUSE MONTAGNARDE

TRIO OF REGIONAL CHEESES

DESSERT _____ *Your choice from the menu*

TO FINISH _____ *Mini treats of sweet and fruit*

69€/PERS