

# LE TRIO

*"Authenticité, convivialité, simplicité"*

*All our dishes are homemade with carefully chosen products.*

## COLD STARTERS

**Oysters (available to delivery)**

*by 6: 12€ / by 12: 18€*

**Trio of foie gras 21€**

*Mi- cuit - pan fried – Homemade Truffle cream*

**Salmon tartare with agrums 15€**

**Truffle beef carpaccio 19€**

*with roquette and parmesan*

**Paysanne salad 14€**

*Mixed salad, crushed tomatoes, goat's cheese toasts, Champsaur ravioles, honey and nuts*

**Cold Meat Platter, to share 19€**

## COLD STARTERS

**Boiled Egg 14€**

*With Foie gras 18€ / with Morel mushrooms 17€ / with Truffle 21€*

**Frogs' legs 14€**

*Pan fried and bread crumbed, with herbs of Provence, Wasabi grains and chili sauce*

**Burgundy Snails with parsley butter**

*by 6: 12€ / by 12: 18€*

**French onions Soup 12€**

*Bacon toast and melted cheese*

**Soup of the day 11€**

**Truffle cream potatoes 19€**

« TVA et service compris »

## **GRILLED MEAT**

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### **Beef Tournedos 29€**

*French origin « patur'Alpes » approx. 200g  
façon Rossini – Pan fried slice of foie gras and sauce: 6€*

### **Rib of Beef 97€ per kilo**

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

### **Duck Tournedos 27€**

*French origin approx. 200g. Façon Rossini – Pan fried slice of foie gras and sauce: 6€*

### **Rib of Taureau (Bull) 28€**

*Origin EU approx. 380g*

### **Butcher selection 24€**

### **Bone marrow to share 11€**

*Select your homemade sauce: Morel: 5€ - Maître d'hôtel: 3€ - Pepper: 4€*

## **COOKED MEAT**

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### **Lamb Shank 28€**

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

### **Pork Ribs 24€**

*French origin approx. 400g. Caramelised Honey and Barbecue sauce*

### **Crispy Duck Confit 24€**

*Duck Confit approx. 260g with orange sauce*

*Our meats are served with chef's gratin and truffle mashed potatoes.*

## FISH DISHES

### **Fillet of Sea Bream 26€**

*Cooked in foil with white wine, lemon, 'badiane' and vegetables*

### **Salmon fillet 26€**

*Cooked in foil with white wine, lemon, tomatoes and capers*

***Our fish are served with chef's gratin and boiled potatoes.***

## ALPINE SPECIALTIES

### **Swiss Fondue** *Vacherin and gruyère cheese AOP*

*For 2 pers min. Served with green salad and croutons*

**Classic 24€/pers**

**Morel mushrooms 27€/pers**

**Truffle 35€/pers**

**Extra cold meats 9€**

### **Boîte chaude des Alpes 24€ - Extra Truffle 7€**

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

### **Tartiflette 22€ - Extra Truffle 7€**

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

## CHEESES

**Sharing cheeses plate 11€**

## SWEETS 8,50€

**Tiramisu – Extra truffle 4€**

**Chocolat fondant – Extra truffle 4€**

**Crème brûlée**

**Fruit Crumble**

**Rhum Baba**

**La pomme des Alpes**

# TRUFFLE DEGUSTATION MENU

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*Glass of Champagne*  
&  
*Chef's mise en bouche*

## TO START

*Truffle beef carpaccio*  
Or  
*Truffle eggs*  
Or  
*Truffle cream potatoes*

## TO CONTINUE

*Truffle fondue for 2*  
Or  
*Boite chaude des Alpes with truffle*  
Or  
*Truffle Tartiflette*

## PAUSE MONTAGNARDE

**69€/PERS**

## TRUFFLE DESSERT

END *Mini treats of sweet and fruit*