

LE TRIO

"Authenticité, convivialité, simplicité"

All our dishes are homemade with carefully chosen products.

TRUFFLE APPETIZERS

Boiled Egg "Bio" with truffle 19^{€50}

Truffle beef carpaccio 18^{€50}

with roquette and parmesan

Truffle cream potatoes 19^{€50}

FOIE GRAS APPETIZERS

Trio of foie gras 23€

Mi- cuit - pan fried – crème brûlée- red onions chutney with raspberry vinegar

Boiled Egg "Bio" with foie gras 18^{€50}

AND ASWELL

Burgundy Snails with parsley butter

by 6: 12€ / by 12: 18€

Boiled Egg "Bio" with morel mushrooms 18^{€50}

Frogs' legs 14€

Pan fried and bread crumbed, with herbs of Provence

Chef Salad 15^{€50}

Mixed salad, mushrooms, cheese toasts, pan eggs, nuts and crispy onions

Cold Meat Platter, to share 19€

MEAT DISHES

Served with the chef's gratin and truffle infused mashed potatoes.

Grilled Tournedos 29€

filet of beef, UE origin approx. 200g

façon Rossini – Pan fried slice of foie gras and sauce: 7€

With truffle 8€

Rib of Beef 98€ per kilo

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

Brochette d'onglet de bœuf 25^{€50}

Origin UE approx. 180g

Rib of Taureau (Bull) 28€

Origin EU approx. 380g

Pork Ribs 26^{€50}

French origin « patur'Alpes » approx. 400g

Crispy Duck Confit 25€

Duck Confit approx. 260g with orange sauce

Bone marrow to share 12€

Select your homemade sauce: Morel: 6€ - Maître d'hôtel: 4€ - Foie gras: 7€

FISH DISHES

Served with a chef's gratin and boiled potatoes.

Fillet of John Dory 29€

Fillet of Salmon 27€

Cooked in foil, with white wine and vegetables

ALPINE SPECIALTIES

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

Classic 25€/pers

with morel mushrooms 28€/pers

with truffles 36€/pers

Boîte chaude des Alpes 25^{€50} – Extra truffle 8€

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

Tartiflette 23€- Extra truffle 8€

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

CHEESES PLATE FROM ALPES 12€

SWEETS

9€

Tiramisu- Extra truffle 5€

Moelleux au chocolat- Extra truffle 5€

Crème brûlée

Baba au Rhum

La pomme des Alpes

TRUFFLE DEGUSTATION MENU

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

72€/PERS

TRUFFLE DESSERT

END *Mini treats of sweet and fruit*

« Hors boissons - TVA et service compris »