

Soup

French onion soup 10, 60 €

Vegetable and bacon soup served with cheese from Savoy 11, 60€

Salads

Green salad with tomatoes 6, 50€

Vegetarian salad 12,00€

(Green salad, tuna, tomatoes, french bean, black olives, hard boiled egg)

Salade Radaz 12,50€

(Chicory, ham, cheese, hard boiled egg)

Salade Rochebrune 12,50€

(Chicory, walnut, dices of Roquefort, black olives)

Salade de chèvre chaud 14,00€

(Toasted goat cheese on farmhouse bread with green salad, tomatoes and walnut)

Salade de Reblochon chaud 15,00€

(Toasted Reblochon cheese on farmhouse bread with green salad, smoked ham, tomatoes and walnut)

Salade Alice 15,00€

(Toasted goat cheese and Reblochon cheese on farmhouse bread with green salad, smoked ham, tomatoes and walnut)

First courses

Charcuterie assortment 16,00€

(Smoked ham, sliced sausages from Magland, dried Grisons meat, terrine)

Radaz assortment 17,00€

(Charcuterie, cheese from Savoy and green salad)

Savoy cheese assortment 10, 00€

(Tomme, Reblochon, Beaufort)

Mains courses

Plain omelette served with green salad 13, 00€

Ham and cheese omelette served with green salad 14, 00€

Bolognese spaghetti 14, 00€

Home made lasagne served with green salad 16, 50€

Dish of the day 17, 50€

Entrecote served with a gratin Dauphinois 22, 00€

(Gratin Dauphinois is sliced potatoes baked with cream and browned on top)

Specialities

Beaufort cheese pie served with green salad 15, 00€

Gratin of Crozet served with green salad 14, 50€

(Crozet are small squares pastas made with buckwheat flour)

“Diots au vin blanc” served with Polenta or Farcement 19, 00€

“Diots au vin blanc” are sausages from Savoy cooked with white wine.

“Polenta” is cornmeal cooked with cheese and cream.

“Farcement” looks like potatoes cake with prune, raisin and bacon. Typical dishes around Aravis.

Tartiflette served with green salad 18, 50€

(Oven-cooked potatoes with Reblochon cheese, bacon, onions and cream)

Tartiflette, served with smoked ham and green salad 19, 50€

“L'écorce de sapin” 20, 00€

(Oven-cooked cheese served with charcuterie, potatoes and green salad)

Desserts

<i>Soft white cheese with cream or sugar</i>	<i>5, 50€</i>
<i>Soft white cheese with puree of red berries</i>	<i>6, 00€</i>
<i>Mousse au chocolat</i>	<i>6, 00€</i>
<i>Crème brûlée</i>	<i>6, 00€</i>
<i>Île flottante</i>	<i>6, 00€</i>
<i>Blueberry and raspberry tart</i>	<i>6, 60€</i>
<i>Coupe des Croches</i> <i>(Vanilla ice cream, puree of red berries and Chantilly)</i>	<i>7, 00€</i>
<i>Dame Blanche</i> <i>(Vanilla ice cream, hot chocolate and Chantilly)</i>	<i>7, 00€</i>
<i>Coupe Radaz</i> <i>(Blackcurrant sorbet, Génépi sorbet and alcohol of Génépi)</i>	<i>8, 00€</i>
<i>Colonel</i> <i>(Lemon sorbet and vodka)</i>	<i>8, 00€</i>
<i>2 scoops of ice cream</i>	<i>3, 50€</i>
<i>Sugar waffle</i>	<i>4, 50€</i>
<i>Chocolate waffle</i>	<i>5, 00€</i>
<i>Chocolate and Chantilly waffle</i>	<i>5, 50€</i>

Bank card minimum 20€
We do not take either meal vouchers or holiday vouchers