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## La Fondue

85€ per person

*from the Savoie maturing cellar*

Abondance PDO farmhouse matured 5/8 months

Comté PDO fruity 6/8 months

Meule de Savoie matured for 12 months

### Sides

Green salad, mustard vinaigrette and walnut kernels

Roasted potatoes

Cherry tomatoes

Assorted cold cuts

*Ham, white ham, dried beef, rosette de Lyon and truffled ham*

## La Raclette

85€ per person

*nature or smoked*

*from the Savoie cheese maturing cellar*

Abondance PDO farmhouse matured 5/8 months

Beaufort PDO farmhouse 6/8 months

### Sides

Green salad, mustard vinaigrette and walnut kernels

Roasted potatoes

Cherry tomatoes

Assorted cold cuts

*Ham, white ham, dried beef, rosette de Lyon and truffled ham*

## Supplements

Truffle	30€ per pers.
Porcini mushrooms	20€ per pers.
Entrecote ham	29€ per plate
Kobe Beef Ham   World Exclusive	58€ per plate
Caviar Oscière from France, 15g	55€

## Les desserts *au choix*

20€

Mountain Harvest, Illusion

*Light vanilla mousse, pine nut praline, cocoa crumble*

A Whiff of Indulgence, Illusion

*Toucan biscuit, praline crisp, light milk chocolate and vanilla mousse*

