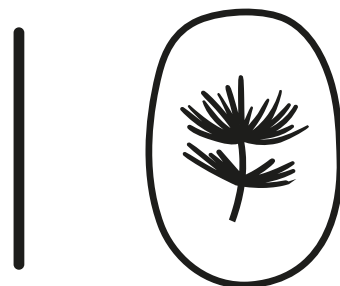


L'Arti



Welcome to L'Arti !

For this new winter season, Estelle puts her cooking apron to propose mountain and Alsatian specialities, her native region. Local producers and seasonal products are put in light to fulfill the greed of all!

(Home made dishes)

*« I have the simplest tastes. I am always satisfied with the best »
Oscar Wilde*

Opening hours

Monday to Friday : 12 - 1.30 pm / 6.30 - 9.30 pm

Sunday : 6.30 - 9.30 pm

Closed on Saturdays

Réservation : +33 4 79 06 37 79

Starters

Velouté of the moment	13€
Arnad Lardo DOP Vallee d'Aosta	16€
Honey chestnut, rye bread	
Beaufort cheese pie	15€
Lamb's lettuce and salted crumble	
Salmon trout carpaccio	18€
Citrus fruit supremes and zests, Orange and almond bio bread	
Beef Samosas	17€
Spiced Bibeleskaes (Alsatian fromage blanc), Spinach leaves	

Plats

Spätzles, fonduta and croutons	21€
Alsatian homemade pasta, cheese Fontine Vallee d'Aosta	
Duck breast,	23€
Roasted fruits, mashed sweet potatoes	
Salmon trout filet,	26€
Wine from Grisard house sauce, Spätzles, vegetables	
Croziflette	19€
Artisanal buckwheat pastas, reblochon cheese, bacon, cream and thyme sauce.	
Traditional Alsatian Choucroute for 2 persons	67€
Local Challonges Farm products (knuckle of ham, garlic sausage, knack sausage, roulé de caillon, farmer lard)	
Beef prime rib for 2 persons	79€
Local Challonges Farm Salad, gratin dauphinois, homemade sauce	

Desserts

Chocolate dôme	11€
Soft dacquoise biscuit, chocolate mousse, nuts crusty, tonka ganache	
Poached pear from Savoie, with spices	9€
Almond crumble and artisanal vanilla ice cream	
Pie of the moment	10€
Around the génépi liqueur	12€
Minis desserts, shooter of génépi Granier artisanal and bio	
Cheese tray	17€
Origin : Savoie, Vallee d'Aosta, Alsace	



Cheese Fondues and raclettes

*Source of the cheeses : Les Caves d'affinage de Savoie
(local and artisanal refining in a tunnel)*

Diner time only / 2 pers. minimum

Reservation recommended for raclette (machine limits)

Fondue Beaufort and Emmental from Savoie	23€ / pers.
Fondue with ceps	26€ / pers.
<i>Comes with salad</i>	
Supplement for local cold meat	6,50€ / pers.
Raclette	30€ / pers.
Raclette of the moment	34€ / pers.
<i>Comes both with cold meat, potatoes and salad</i>	

Kids Menu (-12 years old)

16,50€

Main choice:

Spätzles, cream and cheese

Croque Monsieur

Beaufort pie, salad

Desserts choice :

Viennoiserie made like « pain perdu »

Bibeleskaes (Alsatian fromage blanc) fruits coulis or chestnut cream

Artisanal and local vanilla ice cream

Baby Menu (-3 years old)

12,50€

Ham and mashed sweet potatoes

Bibeleskaes (Alsatian fromage blanc) fruits coulis or chestnut cream



Lunch time 12-1.30 pm Monday to Friday

Main course of the day

17€

Starter / Main course or Main course / Dessert

21€

Starter / Main course / Dessert

25€