



# Nos Entrées/Our Starters

Prix nets/pers

L'Assiette de charcuterie/ <i>Plate of mixed cold meat</i>	13.00
Portion de nuggets / <i>portion of crispy nuggets</i> <u>Par 6 : 7€</u> <u>Par 8 : 9€</u>	
Le Potage du jour Maison/ <i>Homemade soup of the day</i>	10.00
Le Croque Monsieur salade/ <i>French Croque Monsieur served with salad</i>	13.50
Le Croque Monsieur frites/ <i>French Croque Monsieur served with french fries</i>	14.00
Le bol de frites/ Bowl <i>of french fries</i>	7.50

## Nos Salades/ Our Salads

<b>La Salade mixte</b> (salade verte, tomates, champignons) <i>Mixed salad with fresh tomatoes and mushrooms</i>		10.50
<b>La Salade de Chèvre chaud</b> (salade verte, crottin de chèvre fermier pané, croûtons) <i>Green salad topped with breaded goat cheese and croutons</i>		15.00
AVEC JAMBON CRU DE SAVOIE,,,/ <b>Add local cured ham</b>		2.50
<b>La Salade de Saumon fumé de Norvège</b> (salade verte, Saumon fumé de Norvège, tomates, oignons frites et croûtons) <i>Salad topped with fresh smoked salmon from Norway, fresh tomatoes, fried onions and croutons</i>		18.00
<b>La Salade Italienne</b> (salade verte, BURRATA, pommes de terre, jambon cru de Savoie, tomates, basilic) <i>Salad topped with fresh buffalo BURRATA cheese, baked potatoes, cured ham, basil, fresh tomatoes</i>		18.00
<b>La Salade du Berger</b> (Beaufort, jambon cru de Savoie, pommes de terres chaudes, champignons et croûtons) <i>Green salad served with Beaufort cheese, cured ham, warm potatoes, fresh mushrooms and croutons</i>		17.50
<b>La Salade Paysanne</b> (salade verte, Reblochon, lardons, pommes de terres chaudes et croûtons) <i>Green salad topped with Reblochon cheese, fried bacon, warm potatoes and croutons</i>		17.50
<b>La Salade César</b> (salade verte, filet de poulet pané, champignons, Parmesan, tomates et croûtons) <i>Green salad topped with crispy fried chicken, fresh mushrooms, Parmesan, tomatoes, croutons</i>		17.50
<b>La Salade Végé</b> (salade verte, légumes grillés, oignons rouges, champignons et olives noires) <i>Green salad topped with mixed grilled vegetables, red onions, fresh mushrooms and black olives</i>		15.00

## Nos Pâtes/ Our Pasta

<b>Les ravioles de la Mère Maury</b> nature accompagnées de salade verte <i>Fresh raviole pasta stuffed with white cheese and mixed herbs-Comes with salad</i>		16.00
<b>Les ravioles de la Mère Maury</b> , <u>sauce aux cèpes maison</u> accompagnées de salade verte <i>Fresh raviole pasta topped with homemade bollet mushroom sauce-Comes with salad</i>		19.00
<b>Les ravioles de la Mère Maury</b> , <u>sauce Roquefort maison</u> accompagnées de salade verte <i>Fresh raviole pasta topped with homemade Roquefort cheese sauce- Comes with salad</i>		19.00
<b>Spaghettis à la Bolognaise(maison)/ Spaghettis</b> pasta with homemade bolognese sauce		15.00
<b>Gratin de Ravioles au Reblochon, salade verte</b>		19.00
Raviole Gratin topped with Reblochon cheese and cream-Comes with salad		
<b>Gratin de Ravioles au Crottin de Chèvre et salade verte</b>		19.00
Raviole Gratin topped with farmed Goat cheese and cream-Comes with salad		

## Nos Viandes/ Our Meat

**L'Entrecôte (BLACK ANGUS) garnie (env.220grs), frites et salade verte** 26.50  
*Entrecôte steak served with french fries and salad*



Avec sauce aux cèpes maison/ Add homemade bollet mushroom sauce 29.50

Avec sauce au poivre maison/ Add homemade pepper sauce 28.50

Avec sauce au Roquefort (maison)/ Add homemade Roquefort cheese sauce 28.50

**Le Steak hâché FRAIS maison (environ 180grs), frites et salade verte** 16.50  
*Homemade hamburger steak served with french fries and salad*



**Le Carpaccio de bœuf frais Maison (150grs), Parmesan, câpres, frites et salade verte** 18.00  
*Fresh Beef carpaccio topped with Parmesan cheese, capers and salad. Comes with french fries*



**LE CHEESEBURGER DU CHEF!!!** Accompagné de Frites/**Served with french fries** 18.00  
 (180g de steak hâché maison, frais, fromage à raclette, tomates, salade, oignons rouge)  
 (180g of fresh homemade hamburger steak topped with raclette cheese, fresh tomatoes, red onions)



**LE COCKTAILBURGER DU CHEF!!!** Accompagné de Frites/**Served with french fries** 19.00  
 (180g de steak hâché maison, frais, fromage à raclette, tomates, salade, oignons rouge, sauce cocktail maison)  
 (180g of fresh homemade hamburger steak topped with raclette cheese, fresh tomatoes, red onions and homemade cocktail sauce)

**LE BLUECHEESEBURGER DU CHEF!!!** Accompagné de Frites/**Served with french fries** 19.00  
 (180g de steak hâché maison frais, tomates, salade, oignons rouge, sauce Roquefort maison)  
 (180g of fresh homemade hamburger steak topped with fresh tomatoes, red onions and homemade Roquefort cheese sauce)

**LE CHICKENBURGER DU CHEF!!!** Accompagné de Frites/**Served with french fries** 17.50  
 (120g de filet de poulet pané, tomates, salade, oignons, sauce blanche maison)  
 (120g of fried chicken topped fresh tomatoes, salad, onions and homemade cream sauce)



**LE VEGGIE BURGER!!!** Accompagné de Frites/**Served with french fries** 16.00  
 (Palet aux légumes-courgettes, poivrons, aubergines- salade, oignons rouges, tomates)  
 (Vegetables steak topped with fresh tomatoes, red onions and salad)

fromage à raclette/+cheese 2.00  
 sauce ciboulette/+chives sauce 1.50

## Nos Spécialités/Our local specialities

**La Tartiflette** (pommes de terre, oignons, lardons, Reblochon, diots fumés et crème) Salade verte 21.00  
*Local potatoes gratin prepared with onions, bacon, Reblochon cheese, sliced sausages and cream- All cooked in the oven*

**La Tartichèvre** (pommes de terre, oignons, lardons, fromage de Chèvre, diots fumés, crème) Salade verte 21.00  
*Local potatoes gratin prepared with onions, bacon, Goat cheese, sliced sausages and cream- All cooked in the oven*

**La Reblochonade** 25.50  
 (charcuterie variée, pommes de terre au four, 1/2 Reblochon gratiné et salade verte)  
*Half a Reblochon cheese topped with cream and baked in the oven- Served with baked potatoes, mixed cold meat and salad*



**POUR VOS ENFANTS: Nuggets frites ou Jambon frites ou Spaghettis bolognaise maison** 8.00

# Nos Pizzas/ Our Pizzas

## **(Maison) 33cm**

<b>La Marguerite:</b> tomate, fromage, olive <i>Tomato sauce, mozzarella cheese and black olives</i>	11.00
<b>La Reine:</b> tomate, jambon, champignon frais, fromage <i>Tomato sauce, ham, fresh mushrooms and mozzarella cheese</i>	16.00
<b>L'Exotique:</b> tomate, jambon, ananas et fromage <i>Tomato sauce, ham, pineapple and mozzarella cheese</i>	16.00
<b>L'Epicée:</b> tomate, piment jalapeño, chorizo et fromage <i>Tomato sauce, jalapenõ, chorizo and mozzarella cheese</i>	17.00
<b>La Napolitaine:</b> tomate, anchois, olives, fromage <i>Tomato sauce, anchovies, black olives and mozzarella cheese</i>	16.00
<b>L'Andalouse:</b> tomate, chorizo, poivrons, fromage <i>Tomato sauce, sliced chorizo, fresh peppers and mozzarella cheese</i>	16.00
	<b>FLAMBEE TEQUILA +2€</b>
<b>La Végétarienne:</b> tomate, légumes grillés, persillade, fromage <i>Tomato sauce, grilled vegetables, parsley sauce and mozzarella cheese</i>	16.00
<b>L'Américaine:</b> tomate, viande de Bœuf hâchée (frais), oignons, crème, fromage <i>Tomato sauce, fresh chopped steak, onions, cream and mozzarella cheese</i>	18.00
	<b>FLAMBEE JACK DANIELS +2€</b>
<b>La 4 Fromages:</b> tomate, fromage à raclette, Gorgonzola, Reblochon et mozzarella <i>Tomato sauce, Raclette, Gorgonzola, Reblochon and mozzarella cheeses</i>	18.00
<b>L'Exquise:</b> crème fraîche, crème de truffe, jambon cru de Savoie, champignons frais, mozzarella et <i>Cream, truffle sauce, Savoy cured ham, fried egg, fresh mushrooms and mozzarella cheese</i>	23.00
<b>La Campagnarde:</b> tomate, lardons, oignons, Reblochon, œuf <i>Tomato sauce, sliced bacon, onions, Reblochon cheese and fried egg</i>	18.00
<b>La Marmotton:</b> Crème fraîche, lardons, oignons, fromage <i>Cream, sliced bacon, onions and mozzarella cheese</i>	17.00
<b>La Reine Blanche:</b> Crème fraîche, jambon, champignons frais, fromage <i>Cream, ham, fresh mushrooms and mozzarella cheese</i>	17.00
<b>La Tania:</b> tomate, chorizo, crottin de chèvre et fromage <i>Tomato sauce, sliced chorizo, farmed goat cheese and mozzarella cheese</i>	17.00
<b>La Poulette:</b> crème, poulet rôti, crottin de chèvre, miel et fromage <i>Cream base, pieces of roasted chicken, farmed goat cheese, honey and mozzarella cheese</i>	17.00
<b>La Barbecue:</b> tomate, poulet, sauce BBQ, miel, poivrons, crème et mozzarella <i>Tomato sauce, chicken, BBQ sauce, honey, peppers, cream and mozzarella cheese</i>	17.00
<b>La Romaine:</b> tomate, salade roquette, jambon cru de Savoie, fromage et oignons <i>Tomato sauce, roquette salad, Savoy cured ham, mozzarella cheese and onions</i>	18.00



# LE SOIR - Nos Spécialités Savoyardes

Prix nets/pers

**La Tartiflette** (pommes de terre, oignons, lardons, Reblochon, saucisses fumées et crème) 21.00  
*Local potatoes gratin prepared with onions, bacon, Reblochon cheese, sliced sausages and cream-  
All cooked in the oven, Served with a green side salad*

**La Tartichèvre** (pommes de terre, oignons, lardons, fromage de Chèvre, saucisses fumées et crème) 21.00  
*Local potatoes gratin prepared with onions, bacon, Goat cheese, sliced sausages and cream-  
All cooked in the oven- Comes with a green side salad*

**La Reblochonnade** (charcuterie variée, pommes de terre au four, 1/2 Reblochon gratiné et salade) 25.50  
*Half a Reblochon cheese topped with cream and baked in the oven-  
Served with baked potatoes, mixed cold meat and salad*



**La Raclette de nos Alpagnes** (fromage à raclette au lait cru, charcuterie variée, pommes de terre au four et salade) 29.00  
*Raclette cheese melting under your own machine! Comes with baked potatoes, mixed cold meat and salad*  
\*Minimum 2 personnes, Prix par personne  
*Le fromage qui vous est servi n'est pas pour emporter chez vous/The cheese you are being served is not to take home*

**La Fondue Savoyarde aux 4 fromages** (emmental de Savoie, cœur de Savoie, beaufort, abondance, vin blanc) 22.00  
*4 different local cheeses melted together in white wine, Served with dry bread and salad*  
\*Minimum 2 personnes (200grs/pers) Prix par personne AVEC SALADE VERTE

**La Fondue Savoyarde aux Cèpes** (emmental, cœur de Savoie, beaufort, abondance, vin blanc et cèpes) 25.00  
*Traditional fondue with bollet mushroom, Served with dry bread and salad*  
\*Minimum 2 personnes (200grs/pers) Prix par personne AVEC SALADE VERTE  
SUPPLEMENT CHARCUTERIE/ ADD SELECTION OF COLD MEAT 7€/pers

**La Pierrade** (assortiment de viande de bœuf, pluma de porc et filet de poulet) 29.90  
Accompagnée de salade verte, frites, sauces maison  
*The finest of beef, pork and chicken that you cook on your own barbecue,  
Served with french fries, salad and homemade sauces*  
\*Minimum 2 personnes (250grs de viande/pers) Prix par personne

**Le Gratin de Ravioles au Reblochon de Savoie ou au fromage de Chèvre fermier** 19.00  
Accompagnée de salade verte  
*Raviole pasta gratin topped with local reblochon cheese and cream or Goat cheese  
Served with a green salad*



## Nos Pâtes/ Our Pasta

**Les ravioles de la Mère Maury** nature accompagnées de salade verte 16.00  
*Fresh raviole pasta stuffed with white cheese and mixed herbs- Comes with salad*

**Les ravioles de la Mère Maury**, sauce aux cèpes maison et salade verte 19.00  
*Fresh raviole pasta topped with homemade bollet mushroom sauce- Comes with salad*

**Les ravioles de la Mère Maury**, sauce au Roquefort maison et salade verte 19.00  
*Fresh raviole pasta topped with homemade Roquefort cheese sauce- Comes with salad*

**Spaghettis Bolognaise sauce maison/ Homemade spaghettis Bolognese** 15.00

## Nos Pizzas/ Our Pizzas (33cm)

	Prix nets/pers
<b>La Marguerite:</b> tomate, fromage,olive <i>Tomato sauce, mozzarella cheese and black olives</i>	11.00
<b>La Reine:</b> tomate, jambon, champignon frais, fromage <i>Tomato sauce, ham, fresh mushrooms and mozzarella cheese</i>	16.00
<b>L'Exotique:</b> tomate, jambon, ananas et fromage <i>Tomato sauce, ham, pineapple and mozzarella cheese</i>	16.00
<b>L'Epicée:</b> tomate, piment jalapeño, chorizo et fromage <i>Tomato sauce, jalapenõ, chorizo and mozzarella cheese</i>	17.00
<b>La Napolitaine:</b> tomate, anchois, olives, fromage <i>Tomato sauce, anchovies, black olives and mozzarella cheese</i>	16.00
<b>L'Andalouse:</b> tomate, chorizo, poivrons, fromage <i>Tomato sauce, sliced chorizo, fresh peppers and mozzarella cheese</i>	16.00
<b>La Végétarienne:</b> tomate, champignons frais, poivrons, persillade, fromage <i>Tomato sauce, fresh mushrooms and peppers, parsley sauce and mozzarella cheese</i>	16.00
<b>L'Américaine:</b> tomate, viande de Bœuf hâchée VBF(frais), oignons, crème, fromage <i>Tomato sauce, fresh chopped steak, onions, cream and mozzarella cheese</i>	18.00
<b>La 4 Fromages:</b> tomate, fromage à raclette, Gorgonzola, Reblochon et mozzarella <i>Tomato sauce, Raclette, Bleu, Reblochon and mozzarella cheese</i>	18.00
<b>L'Exquise:</b> Crème fraîche, crème de truffe, jambon cru de Savoie, champignons frais et œuf <i>Cream base, truffle cream, fresh mushrooms, Savoy cured ham, fried egg and mozzarella cheese</i>	23.00
<b>La Campagnarde:</b> tomate, lardons, oignons, Reblochon, œuf <i>Tomato sauce, sliced bacon, onions, Reblochon cheese and fried egg</i>	18.00
<b>La Marmotton:</b> Crème fraîche, lardons, oignons, fromage <i>Cream, sliced bacon, onions and mozzarella cheese</i>	17.00
<b>La Reine Blanche:</b> Crème fraîche, jambon, champignons frais, fromage <i>Cream, ham, fresh mushrooms and mozzarella cheese</i>	17.00
<b>La Tania:</b> tomate, chorizo, fromage de chèvre et fromage <i>Tomato sauce, sliced chorizo, goat cheese and mozzarella cheese</i>	17.00
<b>La Poulette:</b> crème, poulet rôti, fromage de chèvre, miel et fromage <i>Cream base, pieces of roasted chicken, goat cheese, honey and mozzarella cheese</i>	17.00
<b>La Barbecue:</b> tomate, poulet rôti, poivrons, sauce barbecue, miel, crème et fromage <i>Tomato sauce, roasted chicken, barbecue sauce, honey, cream, peppers and mozzarella cheese</i>	17.00
<b>La Romaine:</b> tomate, salade roquette, jambon cru de Savoie, fromage et oignons <i>Tomato sauce, roquette salad, Savoy cured ham, mozzarella cheese and onions</i>	18.00
<b>CREAM BASED GARLIC PIZZA /Pizza à l'ail base crème</b>	10.00
<b>Pour vos enfants:</b> Jambon blanc frites ou Nuggets frites ou Spaghettis bolognaise	8.00



SEATING TIME: 6,30PM/6,45PM AND 20,30/20,45PM

## Nos Entrées et Salades/ Our Starters and Salads

	Prix nets/pers
<b>La salade mixte/ mixed salad</b> (salade verte, tomates, champignons/ tomatoes, mushrooms)	10.50

- La Salade de Saumon fumé** (salade verte, Saumon fumé de Norvège, oignons frites, tomates et croutons ) 18.00  
**Green salad topped with smoked salmon from Norway, tomatoes, fried onions and croutons**
- La Salade Végétarienne** (salade verte, légumes grillés, oignons rouges, olives noires et croutons ) 15.00  
**Green salad topped with grilled vegetables, red onions, black olives and croutons**
- La Salade Italienne** (salade verte, BURRATA, pomme de terre, tomates, basilic, jambon cru de Savoie) 18.00  
**Green salad topped with fresh buffle mozzarella cheese, cured ham, basil and fresh tomatoes**
- La Salade de Chèvre chaud** (salade verte, crottin de chèvre chaud, jambon cru de Savoie et croûtons) 17.50  
**Green salad topped with wam breaded goat cheese, cured ham and croutons**
- La Salade du Berger** (Beaufort, jambon cru de Savoie, pommes de terres chaudes, champignons et croutons) 17.50  
**Green salad served with Beaufort cheese, cured ham, warm potatoes, fresh mushrooms and croutons**
- La Salade Paysanne** (salade verte, Reblochon, lardons, pommes de terres chaudes et croûtons) 17.50  
**Green salad topped with Reblochon cheese, fried bacon, warm potatoes and croutons**



## Nos Viandes/ Our Meat



- Le Carpaccio de boeuf (150grs), Parmesan, câpres, frites et salade verte** 18.00  
**Beef carpaccio (150grs) topped with Parmesan, capers, served with french fries and salad**

- L'Entrecôte BLACK ANGUS (env.220grs), frites et salade verte** 26.50  
**Entrecôte steak served with french fries and salad**

Avec sauce aux cèpes maison/ Add homemade bollet mushroom sauce

Avec sauce au poivre maison/ Add homemade pepper sauce

Avec sauce aux Roquefort maison/ Add homemade Roquefort cheese sauce



- Le Steak hâché FRAIS maison (environ 180grs), frites et salade verte** 16.50  
**Fresh homemade hamburger steak served with french fries and salad**



- LE CHEESEBURGER DU CHEF!!!** Accompagné de Frites/ **Served with french fries** 18.00  
 (180g de steak hâché maison, frais, fromage à raclette, tomates, salade, oignons rouge)  
 (180g of fresh homemade hamburger steak topped with raclette cheese, fresh tomatoes, red onions)



- LE COCKTAILBURGER DU CHEF!!!** Accompagné de Frites/ **Served with french fries** 19.00  
 (180g de steak hâché maison, frais, fromage à raclette, tomates, salade, oignons rouge, sauce cocktail maison)  
 (180g of fresh homemade hamburger steak topped with raclette cheese, fresh tomatoes, red onions and homemade cocktail sauce)

- LE BLUECHEESEBURGER DU CHEF!!!** Accompagné de Frites/ **Served with french fries** 19.00  
 (180g de steak hâché maison frais, tomates, salade, oignons rouge, sauce Roquefort maison)  
 (180g of fresh homemade hamburger steak topped with fresh tomatoes, red onions and homemade Roquefort cheese sauce)

- LE CHICKENBURGER DU CHEF!!!** Accompagné de Frites/ **Served with french fries** 17.50  
 (120g de filet de poulet pané, tomates, salade, oignons, sauce blanche maison)  
 (120g of fried chicken topped fresh tomatoes, salad, onions and homemade cream sauce)



- LE VEGGIE BURGER!!!** Accompagné de Frites/ **Served with french fries** 16.00  
 (Palet aux légumes-courgettes, poivrons, aubergines- salade, oignons rouges, tomates)  
 (Vegetables steak topped with fresh tomatoes, red onions and salad)

fromage à raclette/+cheese 2.00  
 sauce ciboulette/+chives sauce 1.50