

Weekly menu

30 january – 5 february



Saturday 30 january €19,80 p.p.

Duck confit or provencial tarte tatin with carrots and sjalots 🌿

Homemade confit duck leg with red fruit-bay leaf sauce, potato puree with wholegrain mustard and 3 types of fresh vegetables.

Sunday 31 january €23,50 p.p.

Chicken skewer with curry sauce / vegetable skewer 🌿 **with curry sauce**

Curry sauce served with a grilled skewer, homemade naans, rice, namak paré, coleslaw, raïta and chutney.

Monday 1 february €23,50 p.p.

Slowcooked pork tenderloin wrapped in moked pork belly, served with a red wine-garden herb sauce, potato gratin and 3 types of végetables.

Tuesday 2 february € 19,50 p.p.

Lasagne ricotta (mince / vegetarian) 🌿

Old school style lasagna served with ricotta cheese, a rich green salad, garnish, mozzarella and balsamic vinaigrette.

Wednesday 3 february € 24,50 p.p.

Chili con carne / vegetarian chili 🌿

Chicken chili and stripped beef chili or spiced vegetable chili served with rice, home-made wraps, sweetcorn-cheese-pancakes, lettuce, guacamole and salsa.

Thursday 4 february €19,50 p.p.

Beef Bourguignon or vegetable stew 🌿

Classic beef bourguignon served with 3 types of fresh vegetables and rice.

Friday 5 february €19,50 p.p. / €22 p.p.

Croziflette or vegetarian forest style 🌿

Croziflette (reblochon cheese, pasta, onions and bacon) served with a rich green salad, vinaigrette and garnish. Homemade charcuterie: €8,50 per person.

Pies and cakes (Ø 28 cm) €34,50

Dark chocolate brownie with nuts and chili

Carrot cake with speculoos and icing

Apple tarte tatin

Red fruit cheesecake with yoghurt

Tiramisu with coffee, mascarpone and almonds

Lemon cream tart on Breton shortcrust pastry

1 liter ice cream/sorbet

100% homemade

Sorbet €14,50

Vanilla ice cream €14,50

Chocolate ice cream €14,50

Chocolate chip ice cream €16

Aperitif platters

1 platter serves 6-8 people

Homemade & Traditional:

Charcuterie 100% homemade: €72

4 types of charcuterie, homemade rillete, cornichons and 1 baguette.

Alpine platter:

Local cheese: €68

Tomme, reblochon, goat cheese, abundance and blue cheese, homemade chutney
1 baguette, fruit and nuts.

Portes du Soleil:

Mixed cheeses & charcuterie platter: €130

4 alpine cheeses (tomme, reblochon, goat cheese and abundance)
4 homemade charcuterie, homemade rillete, fruit and nuts, cornichons
and 1 baguette.

Sunshine and flavours (100%vegetarian):

Méditerrananean platter €65

Muhammara, marinated feta with citrus,
marinated olives, butter with herbs from our garden,
sesame breadsticks and 1 baguette.



Savoury Tarts (Ø 28 cm) €32,50

Goat cheese tart:

Tart with goat cheese, beetroot and spinach.

Quiche Lorraine:

Tarte with bacon, onion and cheese.

