



201, rue de la Poste 74120 Megève  
04 50 96 65 63

## *Collection Haute Cuisine Hiver 2018/2019*

*The restaurant is open every day from 7:00 until 11:00 p.m.*

### *Starters...*

<i>Smoked Salmon Millefeuille, Avocado with Aneth, grated Fennel with Orange</i>	18€
<i>Carpaccio of Scallops, Mango and lime</i>	19€
<i>Grilled vegetables Italian style, Mozzarella di Bufala, Olives and Basil</i>	14€
<i>Vitello tonatto and rucola</i>	20€
<i>Oysters by Mr Gillardeau</i>	26€
<i>Mini Spring-Rolls Reblochon, Young Spinach Sprouts and old balsamic</i>	14€

### *Our Selection of Pasta and Risotto...*

*Small / Large plate*

<i>Ricotta Gnocchi flavoured with Porcini Mushrooms, Artichokes Peppers, Young Spinach Sprouts</i>	16 €/ 24€
<i>Mushrooms risotto</i>	16€/ 24€
<i>Spaghettoni with Tomato and Scampis</i>	13€/ 24€
<i>Spaghetti al vongole</i>	14€/ 26€

### *Children's Menu*

*Pasta della Casa  
Supreme of Guinea Fowl, Mashed Potatoes  
A Scoop of Ice-Cream (amongst our range of flavors)*  
14€

## *Local Courses...*

<i>Various Local Pork Cold Cuts Platter, Marinated Olives and Condiments</i>	12€
<i>Selection of Local Cheeses, Onion Confit with Red Wine</i>	12€
<i>Traditionnal Fondue (Meule, Beaufort &amp; Abondance cheeses), Min 2 Pers.</i>	22€/pers.
<i>Black Truffle Fondue, Min 2 Pers.</i>	28€/pers.
<i>Champagne Fondue, Min 2 Pers.</i>	26€/pers.
<i>Melted Reblochon Cheese with 'Ratte' Potatoes, Mixed salad with Balsamic Vinegar</i>	22€

## *Main-Courses...*

<i>Roasted Sea-Bass, Tender Fennel with Turmeric, Mashed Potatoes</i>	26€
<i>Back of Cod, Chorizo Sauce, Paëlla Style Rice, Red Pepper Coulis</i>	24€
<i>Scallops and Scampi, 'Tscak Tscak', Lemon and Oregano Marinade, Tarragon Spaghetti</i>	30€
<i>Fillet of Local Trout, Black Truffle Vinegar sauce, Spinach Sprouts</i>	22€
<i>Supreme of Guinea Fowl, Wholegrain Mustard, Crozets 'au Gratin' with Reblochon Cheese</i>	22€
<i>Fillet of Veal Cooked low-Temperature, Strong Juice with Olives, "Ratte" potatoes</i>	28€
<i>Lamb Chops, Thyme Juice, Cornbread with Rosemary and Tomato Preserve</i>	30€
<i>Fillet of Charolais Beef, Morel Mushroom Sauce, Pan-Sautéed Potatoes, Glazed Carrots</i>	34€

## *Sweets...*

<i>One pastry from Jean-François Fayolle (Meilleur Ouvrier de France) in Megève</i>	6 €
<i>Sundae of Sorbets and Ice-Creams</i> <i>(Vanilla, Chocolate, Strawberry, Blackcurrant, Lemon, Lime, Raspberry)</i>	2.50€ per scoop
<i>Exotic Fruit salad</i>	8 €
<i>Dessert of the day</i>	8 €