

STARTERS & SALADS

BOARD OF SAVOY CURED HAM AND SPECK To share or not !	13 €
HOMEMADE COUNTRY TERRINE Vegetable pickles	14 €
QUICHE LIKE A TARTIFLETTE Mixed greens with walnuts	12 €
CAESAR SALAD Mixed greens, tomatoes, grilled chicken, parmesan cheese, boiled eggs, croutons, Caesar dressing	16 €
POKÉ BOWL Basmati rice, avocado, cherry tomatoes, beansprouts, peanuts, carrot, radish, chia seeds, ginger-lime-coriander dressing	15 €
Vegetarian	17 €
With marinated grilled chicken	17 €
With marinated raw salmon	24 €



MAIN COURSES

BURGER “SPECIAL OF THE DAY”

A different burger every day, check it on our board !
French fries and mixed greens

22 €

BURGER VEGGIE

Bun, potato pancake, goat cheese, honey, chives cream dressing
French fries and mixed greens

15 €

SALMON TARTARE

250 g of raw salmon seasoned with thinly sliced shallots, lemon,
capers, parsley, pickles and olive oil
French fries and mixed greens

23 €

TENDER GRILLED BELLY PORK WITH MIXED PROVENÇAL HERBS

Side of the day or French fries and mixed greens

15 €

MARINATED POULTRY BROCHETTE

Chimichurri dressing (olive oil, parsley, garlic, lime, red chili,
oregano)
Side of the day or French fries and mixed greens

21 €

Gluten free bun for burger, extra 1€



DESSERTS

BOARD OF LOCAL CHEESES

A selection of 4 different cheeses

12.00 €

HOMEMADE CHOCOLATE MOUSSE

8.00 €

COFFEE TIRAMISU

8.00 €

CAFÉ GOURMAND

9.00 €

BLUEBERRY PIE

8.00 €

DAME BLANCHE SUNDAE

Vanilla ice-cream, whipped cream, hot chocolate sauce,
roasted almonds

8.00 €

MONT-BLANC SUNDAE

Vanilla ice-cream, meringue, chestnut cream, whipped cream,
roasted almonds

9.00 €

ICE CREAM CUP

Two scoops of your choice: vanilla, chocolate, coffee,
salted butter caramel, lemon, raspberry, blueberry
Whipped cream extra

5.00 €

2.00 €

COLONEL SUNDAE

Lemon sherbet, vodka

13.00 €

END YOUR MEAL WITH A FESTIVE NOTE ! SHOT OF YOUR CHOICE (3 CL)

Limoncello, Genépi, Jet 27, Baileys, Armagnac ou Cognac

4.00 €





REGIONAL BOARDS

LA REBLOCHONNADE

Breaded Reblochon, cured ham, mixed greens, potatoes skewer **19.50 €**

LA SAVOYARDE

Selection of cured meats, local cheeses, mixed greens, potatoes skewer **20.50 €**

MOUNTAIN SPECIALTIES

FONDUE SAVOYARDE

Traditionally prepared with 3 cheeses, mixed greens, min 2 persons price per person **23 €**

FONDUE AUX CÈPES

Prepared with 3 cheeses and cep mushrooms, mixed greens, min 2 persons, price per person **28 €**
half-board extra charge 10 € per person

TARTIFLETTE

Reblochon that melts on a creamy potato gratin with onions and lardons, mixed greens **24 €**

HOT BOX cooked in the oven

Served with a selection of cured meats, potatoes and mixed greens **26 €**
half-board extra charge 8 € per person

UNPASTERISED RACLETTE

Served with a selection of cured meats and potatoes, min 2 persons **30 €**
half-board extra charge 12 € per person

SMOKED RACLETTE

Served with a selection of cured meats and potatoes, min 2 persons **31 €**
half-board extra charge 13 € per person

SELECTION OF CURED MEATS

as an extra, per person **9.50 €**

If you have any food allergies or dietary requirements please let us know.
Please notify the front desk in advance of any raclette order
Price per person. Service charge and taxes included



MENU DU MARCHÉ 16.⁵⁰ €

Starter – Main course – Dessert

Menu of the day

Only available at lunch from Monday to Friday, excluding holidays



BURGER OF THE DAY 22 €

A different burger everyday, check today's special on the board



SPECIAL EVENTS

We can help you design the menu of your dreams for all your special events, be it birthday parties, family or friends gatherings, or whatever you fancy.
Just ask!

If you have any food allergies or dietary requirements please let us know.
Price per person. Service charge and taxes included.



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R E S T A U R A N T

MENU DU SOIR 28 €

Starter – Main course – Dessert

Specially designed daily by the chef with the best of seasonal products
Only available at diner



MENU SAVOYARD 28 €

Genuine Beaufort pie and mixed greens
Diot and Pormonier de Savoie au jus
Creamy Crozets
Dessert

A 100% local culinary experience
Only available at diner



MENU BURGER 28 €

Burger of the day – Dessert
Only available at diner

BURGER OF THE DAY 22 €

A different burger everyday, check today's special on the board !

ESPAGNOL

Bun, beef burger, tomato, lettuce, grilled chorizo, fried onions, Salsa dressing

MONTAGNARD

Bun, beef burger, tomato, lettuce, Raclette cheese, Beaufort cream dressing, Savoy ham

BBQ

Bun, beef burger, tomato, lettuce, Canadian bacon, fried onions, Barbecue sauce

PAYSAN

Bun, beef burger, tomato, lettuce, grilled bacon, sunny side up egg, salami, herbs and pickles dressing

AMÉRICAIN

Bun, beef burger, tomato, lettuce, grilled bacon, fried onions, cheddar, pickles, Deluxe dressing, sunny side up egg

ALPIN

Bun, beef burger, tomato, lettuce, Reblochon cheese, fried onions, Aoste ham, House dressing

Gluten free bun, extra 1 €



BURGER OF THE DAY 22 €

A different burger everyday, check today's special on the board !

ITALIEN

Bun, beef burger, tomato, lettuce, pesto, Mozzarella cheese, Speck ham, rocket salad

FERMIER

Bun, beef burger, tomato, lettuce, cooked ham, salted butter, sunny side up egg, Brie cheese

CHICKEN

Bun, grilled chicken, tomato, lettuce, fried onions, double cheddar, guacamole. Olé !

BASQUE

Bun, tomato, lettuce, pork lomo, Osso Iraty cheese, smoked duck magret, Espelette dressing

BASSE-COUR

Bun, roasted chicken fillet, tomato, lettuce, raw vegetables, boiled egg, potato pancake, mayonnaise dressing

THE FISH

Bun, tomato, lettuce, breaded cod fillet, lemon flavoured raw vegetables, pickles, Tartar dressing

Gluten free bun, extra 1 €

