

## Starters

The plate of Savoyard cold-cuts	10€
Salted and paned beef marrow on toast	16€
Farmer's bacon in a flakey crust	15€
Chinese egg-rolls with country Reblochon cheese	14€
Onion soup like grandma	13€

## Dishes from « Grandma's Cookbook »

Poultry blanquette (chicken, duck and mushrooms)	27€
Risotto with pure porc Savoy sausage	25€
Pork cheeks confit with beer and honey	27€
« Bouchée à la Reine » of Grandma (Veal dumplings, white sauce)	27€
Beef chuck with red wine (12 hours of cooking)	27€
Browned endives with Beaufort cheese like grandma	24€
True raw beef Tartar (Charolais)	26€
Panned beef tartar (rare)	26€

with Potatoes' gratin or Pasta gratin or Vegetables' gratin

# Menu

## From the grill with Potatoes' gratin or Pasta gratin or Vegetables' gratin

Rib eye steak « Café de Paris » sauce – about 260 gr	34€
Flank steak Beef, échalote sauce – about 280 gr	27€
The grilled Veal chop - about 350 gr	35€
The piece of Beef, with his marrow bone - about 400 gr	36€

## Our specialities – price per person

Tartiflette of Arbé with green salad (potatoes, bacon, Reblochon) 26€

## Reblochonnade & Savoyard fondue : minimum 2 people

« The Reblochonnade » : country Reblochon cheese 29€prix/ pers

(Savor our melted, fresh country Reblochon cheese with potatoes and savoyard cold-cuts)

Savoyard fondue with 3 different cheeses and green salad 27€prix/ pers

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With fondue... The plate of Savoyard cold-cuts 10€