



Parce que l'eau est un bien essentiel et que nous voulons préserver notre environnement pour nos enfants, nous avons décidé de vous offrir une eau naturelle de qualité, micro-filtrée et affinée grâce aux procédés et services AQUAchiara.

**Cette eau fraîche Maison vous est offerte en version plate et pétillante à volonté durant votre repas.**

Nous participons ainsi à l'effort de limiter la consommation d'hydrocarbures dues aux transports, à la production d'emballages et de verre ainsi que les déchets.

Plate ou Pétillante  
Riche en oligo-éléments  
100 % Régionale

Si toutefois, vous ne souhaitez pas consommer d'eau micro-filtrée 0 km, nous vous servirons une eau minérale de votre choix.



## A la carte

### Starters

Homemade foie gras, served with abricot marmalade	21 €
Marinated duck carpaccio served with quinoa and zucchini salad, orange condiment	17 €
Marinated trout served with apple and celery coleslaw	15 €
Tomate and watermelon gaspacho served with goat cream cheese and herbs	14 €

### Mains

Veal hanger steak served with foie gras sauce, shallots and blackcurrant	28 €
Roasted chicken supreme served with condiment and sauce César	26 €
Grilled sea bream served with tzatziki and seasonal veggie cake	26 €
Poached monkfish served with paella foam and saffron potatoes	29 €
Veggie Poke bowl ( add fish 8€)	21 €

Cheese

Cheese plater M. GAY	11 €
Faisselle, cream and red berries custard	6 €

Desserts

We recommend to choose your dessert in the beginning of the meal to allow our chefs to prepared it in advance, thank you

Strawberry soup served with rhubarb sorbet	12 €
Hazelnut crumble served with abricot confit and verbena foam	12 €
Raspberry and lychee pavlova	12 €
Chocolate and hazelnut macaroon	12 €



### Chef's Suggestions

Grilled steak from our local Boucher 29€  
(Plus 6€ menu Veyrier)

Veal Sweetbread 40€  
(Plus 12€ both menus)

Pike's Quenelle 28€  
(Plus 8€ both menus)

Annecy's lake fish (ask staff for the availability )

## Menu du Mont Veyrier

Tomate and watermelon gaspacho served with goat cream cheese and herbs  
OR

Marinated trout served with apple and celery coleslaw

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Roasted chicken supreme served with condiment and sauce César

OR

Grilled sea bream served with tzatziki and seasonal veggie cake

OR

Veggie Poke bowl ( add fish 8€)

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Strawberry soup served with rhubarb sorbet

OR

Hazelnut crumble served with abricot confit and verbena foam

OR

Cheese plater or faisselle

44 €

**Menu du Semnoz**

Starter, main course, cheese and dessert of your choice à la carte

57 €

**Menu de la Tournette**

Starter, fish, meat, cheese and dessert

Tasting menu chef's inspiration

Only for the whole table

71€

**Kids menu**

One Sirop  
Fish or meat served with fries or veggies  
One scoop of icecream

**Available until 10 years old**

**14 €**