



## **HOME MADE STARTERS**

Gourmet starter : 1 small jar	2.00
Salads:	
Green salad/ Raw vegetables	3.80 / 4.80
Mixed salad / Mixed salad bowl	4.80 / 6.00
Giant salad	14.20
Small IGP Charcuteries	5.40
Large IGP Charcuteries	7.00
Savoie ham	7.20
Home made soup	10.20
Féma's Bowl	10.20

## CHEESES AND HOME MADE DESSERTS (EXCEPT\*)

Slice of cheese	3.00
Plate of cheeses	5.50
Savoie Yaourt *	2.40
Fruit	1.50
Apple or peach compote*	3.20
Fruits salad*	4.00
Crème caramel	5.20
Chocolate mousse *	5.20
Floating island	5.70
Pana Cotta (Mada vanilla)	6.30
Tiramisu	6.30
Crème Brûlée	6.50
Home made jar (red fruits and	6.50
custard)	
Home made pastry	7.00
Café Gourmand	7.30
Thé Gourmand	7.80







## Most of the beef pieces you can find there are from Lanslevillard's farms or Maurienne's farms



## **HOME MADE HOT FOOD**

Specials of the day  According to the dish	13.40 / 15.00 / 16.60 18.40 / 20.00
Croustillou veggie and glut	<b>en free</b> 10.50
Local beef burger steak - Fr Local beef burger steak - eg Savoie Steak - French fries Savoie Entrecôte - French fr	gg - French fries 14.20 15.80
Sausages or Merguez - Fren Andouillette - French fries Cooked ham - French fries (m	14.00
Spaghetti Bolognaise Spaghetti Carbonara	12.80 14.40
"Assiette du skieur"  Local beef burger, Egg, Sweet pol Savoie cheese, French fries	17.80 tatoes, Salad,
"Assiette du snakeur" Andouillette, Egg, Grilled bacon, S "Burger du télémarkeur"  Double local burger steak, endive Pancetta	24.40
Side dish (French fries or veg Kid's plate (under 12) Sausage/merguez/bolo/carbond	7.00
According to delivery: Spaghetti with mushrooms Beef skirt - French fries, ch	
Extra Sauce - Blue cheese, re Green pepper, re French traditionnal bread Butter 10g nature or salt Condiments pot (2 pots free	mustard <b>0.60</b> 0.50
SAVOIE RIB OF BEEF - 1 KG to share - order the day be	75.00 fore

served at your table with side dish of the day