

## *Cold Starters*

Selection of Meat (delicatessen)	12.00 €
Duck Terrine with Armagnac	10.50 €
Bellevue Salad	10.00 €
Fishman Plate (Salmon-Scallops-Crayfish)	15.00 €
Salad with Warm Goat's Milk Cheese, Cured Country Ham	15.00 €

## *Hot Starters*

6 Snails	9.50 €
12 Snails	15.00 €
Home Made Soup	7.50 €
Scallops and Gambas with Crayfish Sauce	18.00 €
Mushrooms in Puff Pastry	13.00 €
Mushrooms Fricassée and Foie Gras Raviolis	18.00 €

## *Meat*

Cushion Rib Steak Fried with Bercy Sauce	21.00 €
Cushion Rib Steak Fried with Morels	25.00 €
Pork Fillet Mignon with Mushrooms Sauce	19.50 €
Chicken Breast wrapped in Bacon with Reblochon Sauce	19.50 €
Lamb Round Steak with Garlic and Mint Sauce	23.00 €
Low Temperature Braised Veal	20.00 €

## *Fish*

*(Depending on delivery)*

Fish from the Market	21.50 €
Mixed Fishes from the Sea Saffron Cream	23.50 €
Omble Chevalier Meunière (fried with butter)	28.00 €
Fillets of Perches from a Lake	26.50 €

*Taxes and service included. Drinks are not included*

## *The Pasta*

Bolognaise Pasta	13.50 €
Lasagna	14.50 €

## *Our Specialities*

*(Price per person)*

Tartiflette (reblochon cheese melted over potatoes, bacon, onions)	16.50 €
Tartiflette with Selection of Meat (Delicatessen)	21.50 €
Fondue Savoyarde (cheese fondue/ 2 people minimum)	18.00 €
Fondue Savoyarde with Selection of Meat (2 people minimum)	22.50 €
Raclette Accompanied with Different Meat (2 people minimum)	23.50 €



## *Children Menu*

*(Under 12 years old)*

12.00 €

*Bolognaise Pastas*

*Or Chicken Nuggets/ Chips or Pasta*

*Ice Cream or Chocolate Mousse*



*Taxes and Service included. Drinks are not included*



## *Desserts*

<i>Home Made Apple Tart Vanilla Ice Cream</i>	8.00 €
<i>Home Made Tatin Tart Vanilla Ice Cream Caramel Coulis</i>	8.50 €
<i>Home Made Crème Caramel</i>	6.50 €
<i>Ice Cream (2 portions)</i>	5.50 €
<i>Sorbet Sprinkled with a Digestif</i>	9.00 €
<i>Home Made Chocolate Mousse</i>	6.50 €
<i>Home Made Profiteroles with Chocolate</i>	8.50 €
<i>Home Made Crème Brûlée</i>	7.00 €
<i>Vanilla Ice Cream with Whipped Cream, Chocolate Sauce</i>	7.50 €
<i>Melba Peach Ice Cream</i>	7.50 €
<i>Iced Cream Nougat from Montélimar</i>	7.50 €
<i>Pana Cotta Red Fruits Coulis</i>	6.00 €
<i>Fresh White Cheese</i>	5.50 €
<i>Fresh White Cheese Red Fruits Coulis</i>	6.00 €



*Drinks are not included / Taxes and service included*

 *Plaisir Menu 33.00 € ttc* 

*Duck Terrine with Armagnac*

*Or*

*Mushrooms in Puff Pastry*



*Chicken Breast Wrapped in Bacon*

*With Reblochon Sauce*

*Or*

*Low Temperature Braised Veal*



*Selection of Cheese*

*Or*

*Melba Peach Ice Cream*

*Or*

*Crème Brûlée*

*Drinks are not included / Taxes and service included*

*Any change in a menu will be the object of an invoicing "à la carte"*

∞ Gourmand Menu 43.50 € ttc ∞

Mushrooms Fricassée  
And Foie Gras Raviolis

Or

Fishman Plate  
(Salmon-Scallops-Crayfish)



Faux Filet with Bercy Sauce

Or

Lamb Round Steak  
with Garlic and Mint Sauce



Selection of Cheeses



Dessert

*Drinks are not included / Taxes and service included*  
*Any change in a menu will be the object of an invoicing "a la carte"*

*🌀 Around the Dish of The Day 🌀*  
(Lunch and Week only, except bank holidays)  
(Drinks are not Included)

Starter / Dish : 18.50 €  
Dish / Dessert : 16.50 €  
Starter / Dish / Dessert : 22.50 €



*All taxes included*

## Country Menu

(Drinks are not Included)

29.50 €

Home Made Soup

Or

BelleVue Salad

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Pork Fillet Mignon  
With Mushrooms Sauce

Or

Roast Rabbit (back)  
Wrapped with bacon,  
And Rosemary

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Ice Cream or Caramel Cream



*Any change in the set menu will be charged "à la carte"*

*All taxes included*