RESTAURANT

LA FRUITIÈRE

DEPUIS 1994

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.

TO SHARE

GILLARDEAU OYSTERS NO. 3 - 6 Pcs	29
GILLARDEAU OYSTERS NO. 3 - 9 Pcs	39
GILLARDEAU OYSTERS NO. 3 - 2 Pcs	49
STRACCIATELLA DI BUFALA Carasao bread, pistachios, Mortadella and herb salad	24
FLAM'TRUFFLE Tarte flambée, double cream with French winter truffle and Savoie bacon	32
BONE MARROW Blanched, roasted, then breaded in herby breadcrumbs	19
FRUITIERE PLATTER Assortment of cheeses from our Alpine pastures with quince and mesclun	28

Prices in Euros, inc taxes and service charge

All our starters can be modified to suit your dietary needs

TO START

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CRAYFISH Smoked Arctic char, St Bernard escargots in ravioli, watercress soup all sourced from the Savoie region	29
VEAL TARTARE Parmeggiano Regiano, capers, lemon supremes, roasted pine nuts	34
GYOZA Veal and foie gras dumplings made on-site	28
SEA BREAM CRUDO Mussels, sea urchins and clementines	32
ARTICHOKES Camus artichoke hearts in cream, young, peppered artichokes deep-fried in the Jewish style, roasted Cervione hazelnuts, mushroom essence and truffle ice cream	28

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FISH

RAY WING Butter, lemon supremes, brioche croutons with a Grenobloise sauce, fresh chopped spinach	37
FISH & CHIPS New potatoes, avocado and tartare sauce	39
SAVOIE TROUT Royans ravioli, carrots and Beaufort cheese	38

MEAT

QUAIL Deboned raw then roasted, spelt risotto cooked with poultry juices, carrot candied whole then creamed	36
CENTRE-PIECE RACK OF LAMB Medjool dates garnished with ginger, candied lemon, avocados and panisses, homemade sweet harissa	42
MAC'N TRUFFLE Macaroni with Parisian ham, Parmesan and French winter truffle shavings	34
ABERDEEN ANGUS FLANK STEAK PGI Salsify braised with truffle, candied shallot, pan-fried spinach with garlic butter, homemade chunky Dauphinoise potatoes	42
VEGGIE BURGER Vegetarian patty, Reblochon and honey-cider onion jam	29
DRY AGED BEEF BURGER Farm-produced Reblochon, onion-cider-honey compote, bacon and mustard with walnuts	34

MAIN DISHES

Prices in Euros, inc taxes and service charge

EXCEPTIONAL PLATTERS
(price per weight)

SUCKLING LAMB 800 g/1.2 kg — 9€/100g
Confit lamb shoulder with potato gratin, genuine lamb jus

TOMAHAWK-STYLE VEAL RIB 1.2/1.6 kg — 10€/100g
Fresh spinach with pan-fried mushrooms and Angus gravy

WHOLE ROASTED TURBOT 600/900 g — 12€/100g
Seasonal vegetables and glazed Royans ravioli with Melanosporum truffle

Prices in Euros, inc taxes and service charge

CHILDREN

NUGGETS House-breaded fillet of cod or chicken, homemade fries and tartare sauce 19

CHILD DISH OF YOUR CHOICE 23
ASSORTED CHILDREN'S DESSERT OR 3 SCOOPS OF HOMEMADE ICE CREAM

All our dishes can be adapted to your diet

CHEESES
from our region

Prices in Euros, inc taxes and service charge

SELECTION OF IGP SAVOIE RAW MILK

WITH GENEPI	9
LA FERMIÈRE CRÉMEUSE	9
WITH MARC DE SAVOIE BRANDY	9
IN HAY	9
WILD GARLIC	9

SELECTION OF SAVOIE FARM-PRODUCED RAW MILK CHEESES

BEAUFORT PDO CHALET D'ALPAGE	9
VACHERIN FERMIER DES BAUGES	9
FARM-HOUSE REBLOCHON PDO DE HAUTE-SAVOIE	9
CHEVROTIN DES ARAVIS PDO	9
SELECTION OF SAVOIE RAW MILK BLUE CHEESES	9
SELECTION OF 3 CHEESES	19

FRUITIERE PLATTER Assortment of farm-produced cheeses from our Alpine pastures with quince and mesclun 23

DESSERTS

LEMON Biscuit with creamy, candied and homemade sorbet	12
TIRAMISU In the Italian style, homemade biscuit sponge, mascarpone cream and coffee ice cream	12
3 VANILLA CREME BRULÉE Tahiti, Mexico and Madagascar, with runny heart of caramel	14
CHOCOLATE PASSION Chocolate cream, sorbet and fresh passion fruit, biscuit and a crispy cocoa tuile topping	14
MAXI COOKIE Fresh from the oven, chocolate, hazelnuts and vanilla ice cream	12
CAFÉ GOURMAND Coffee served with a selection of desserts	14

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FOR SHARING

MI-CUIT CHOCOLAT GRAND CRU Gianduja cubes with roasted hazelnuts	24
TARTE TROPÉZIENNE Homemade brioche, wild blueberries and whipped ganache	22
HOMEMADE ICE CREAM A whole pot to share, with homemade coulis and toppings	18

ICE CREAMS AND SORBETS

made by our pastry chef

Pear, blueberry, mango, passionfruit, vanilla, coffee, chocolate, hazelnut and honey yoghurt	3 scoop

This menu is proposed to you by our chef Damien de Valukhoff

and by our pastry chef Amaryllis Desorbais

DESSERTS

ORIGINS OF OUR PRODUCTS

LOCAL CIRCUIT

Pisciculture
MOREL
TROUT, ARCTIC CHAR AND SALMON
74210 VAL DE CHAISE

La champignonnière de Savoie
LAUBERTON RUDY
MUSHROOMS AND ENDIVES
74000 ANNECY

Le groupement des producteurs de Savoie
POTATOES, ONIONS, GARLIC, BUTTERNUT, SHALLOTS, APPLES AND PEARS
73200 GILLY-SUR-ISÈRE

Entremetteurs de saveurs
CALLET JEAN-CHRISTOPHE
POTATOES, BEETS, CARROTS, TURNIPS, LEEKS
73410 ENTRELACS

Montagnes Saveurs
LABELLISÉ « LA REGION DU GOUT »
VEAL, BEEF, POULTRY AND PORK
73210 AIME

La Chèvrerie des Combettes
BILLAT SYLVIE, CHRISTOPHE ET HUGO
FRESH GOAT CHEESE
73260 PUSSY

L' Abeille étoile
BISILLIAT MARIE LAURE
HONEY
73330 PONT DE BEAUVOISIN

Cave affinage
ERIC MAINBOURG
FARMHOUSE CHEESES AOP IGP
73730 ROGNAIX

Pisciculture
CHARLES MURGAT
TROUT, ARCTIC CHAR AND SALMON
38270 BEAUFORT

Les escargots du St Bernard
LE MOULLEC PIERRE
SNAILS
73800 LA CHAVANNE

Salaisons
GUY GROS
ARTISANAL COLD MEATS
73350 VILLARD DU PLANAY

Coopérative laitière
BUTTER, CREAM, MILK
73600 MOUTIERS

Ferme La Trantsa
JAY SUSAN ET SERGE
FARMHOUSE CHEESES, SAVOY TOMMES IGP, YOGURT AND MILK
73440 LES BELLEVILLE - LE CHÂTELARD

MAP OF PRODUCERS

APERITIFS

Glass of champagne Perrier Jouët Grand Brut	12 cl	16,5
Kir des Pères Chartreux	12 cl	11
Kir Royal, Bellini	12 cl	17,5
Ricard	4 cl	7,5
Rhum, Gin, Vodka, Whisky…	4 cl	13,5
Martini, Martini Riserva Speciale	8 cl	9

COCKTAILS

Apérol / Limoncello Spritz	14
Mojito (supp. yuzu, passion ou myrtille)	16
Moscow / London Mule	15
Bloody Mary	15
Dark & Stormy	15
Espresso Martini	16,5
Amaretto / Whisky Sour	15
St Germain Spritz	15
St Germain Bombay Sapphire Tonic	17
St Germain Mule	16

BEERS

Draft beer

Bud	25 cl	8	50 cl	11
Corona	25 cl	9	50 cl	12
Leffe Blonde	25 cl	12	50 cl	14
Hoegaarden	25 cl	10	50 cl	13

Bottle beer

Corona	33 cl	12,5
Goose Island	33 cl	12,5
Calsberg	33 cl	12,5
Cubanisto	33 cl	12,5
Smirnoff Ice	33 cl	12,5

CIDERS

Appie (sweet, bottle)	33 cl	12
Magners (dry, bottle)	33 cl	12

MINERAL WATERS

Evian	75 cl	8
Badoit	75 cl	8
Chateldon	75 cl	9,5

HOT DRINKS

Espresso, Ristretto, americano		4,5
Double espresso, deca		7
White coffee, Hot chocolate		7
Cappuccino, Latte, Flat white		7,5
Mocaccino		9,5
Chocomallow		9,5
Latte caramel		9,5
Hot wine	23 cl	7
The great Irish, Grog	23 cl	16

TEAS & HERBAL TEAS

Black Teas Earl grey, English Breakfast…	23 cl	7
Green Teas Morocco mint, Sencha...	23 cl	7
Herbal teas Relaxante, Vivifiante, Tilleul...	23 cl	7

LIQUORS

Amaretto, Calvados, Génépi, Limoncello, Sambuca	4 cl	12,5
Grey Goose vodka - Flavored Pear of Anjou	4 cl	16,5
Rhum Premium Diplomatico, Pacto Navio…	4 cl	16,5
Whisky Premium Chivas, Oban 14, Royal Brackla…	4 cl	16,5
Eau de vie Pear, Mirabelle, Raspberry	4 cl	16,5
Cognac Martel Cordon Bleu	4 cl	18
Chartreuses MOF, Elixir, La Centenaire	4 cl	18
Chartreuses VEP green, VEP yellow	4 cl	22

SOFTS DRINKS

Soda Fountain Coca, Coca Zéro, Sprite, Fanta, Tonic, Fuzetea	25 cl	5	40 cl	7,5
Fruit Juices Abricot, Apple, Orange, Pineapple, ACE, Pear, Tomato			20 cl	7

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DRINKS