



RESTAURANT

LA FRUITIÈRE

DEPUIS 1994

STARTERS

TO START

GILLARDEAU N°3 OYSTERS, 6 oysters	25
GILLARDEAU N°3 OYSTERS, 12 oysters	48
REBLOCHON LOLLIPOPS Curly salad and farmhouse bacon	21
GYOZA Homemade veal & foie gras ravioli	23
BURGUNDY SNAILS Crispy wheat shells, parsley coulis	19
ASSIETTE FRUITIERE Assorted selection of cheeses from Savoy	21

STARTERS

SPIDER CRAB Cold served flesh, avocado and asian coco foam	26
DUCK FOIE GRAS Marbled with dried fruit and pear poached in Mondeuse wine	28
PATANEGRA PLATTER Cervelle de canut cheese spread and cep mushroom focaccia	29
OCTOPUS CARPACCIO Piquillos, mango, passion fruit and saffron ice cream	24
SALMON GRA/LAX BIO Horseradish cream, cauliflower pickles and homemade brioche	26
FINE TART Cooked and raw vegetables, candied onions and Beaufort cheese mousse	19
BURRATINA IGP Lardo di Colonnata, riquette salad, hazelnuts, and Périgord black truffle	28
MARROW BONE Sour condiments, crisp brioche and winter minestrone	19

SOUPS

CEP MUSHROOM VELOUTÉ 63° poached egg and grilled bacon	24
ONION SOUPS, WHITE & BRUNE Served with rustic bread soldiers	18
SMOOTH BUTTERNUT SOUP Savoie soft goat cheese, seedlings and brioche croutons	19

All our dishes can be adapted to your diet

MAIN COURSES

FISH

ROASTED TURBOT RED LABEL Morels, baby onions and Bordelaise sauce	38
SAVOIE'S RAINBOW TROUT Royans ravioli, carrots shavings, Beaufort cheese chips	29
PIKE PERCH FILET In brioche crust, spinachs and Grenobloise condiments	34

MEATS

BRAISED BEEF CHEEK Steamed colorful carrots	29
HAY SMOKED GUINEA FOWL Tater tots, citronella carrot and chestnuts	32
BEEF FILET « Galice Grand Cru » oyster mushrooms and pan-fried vegetables	38
SADDLE OF LAMB Boneless and roasted, panisses, citrus and avocado	34
DRY AGED BEEF BURGER Homemade buns, Reblochon cheese, bacon, onion chutney and Grenoble walnut mustard	29

PASTA & RICE

RISOTTO Cooked and raw vegetables, Parmesan cheese foam	29
MAC&TRUFFE Paris ham and winter french truffle shavings	32
TAGLIATELLES Homemade Bolognaise, parmesan cheese chips	26

TO SHARE

(For two / Price Per Person)

ORGANIC FARMOUSE ROAST CHICKEN Gravy and a homemade french fries	29
AVEYRON'S MILK-FED LAMB SHOULDER Candied and gratin dauphinois	34
TOMAHAWK VEAL CHOP Spinach and panfried mushrooms, Angus sauce	36

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CHEESES

OUR PREPARED & COOKED CHEESES

SASSENAGE BLUE CHEESE Savoy Poached Pear and salted crumble	19
FARHOUSE REBLOCHON Hot flowing on a brioche, blueberries and licorice	19
St MARCELLIN On a large macaron, Grenoble nuts and quinces	19

OUR FARMHOUSE CHEESE SELECTION

OUR FLAVORED RAW MILK TOMMES FROM SAVOIE IGP : Génépi, Olf Fashioned & Creamy, Marc de Savoie, Hay, Nettle	8
BEAUFORT CHEESE FROM THE MOUNTAIN CHALET	8
FARMHOUSE ABONDANCE CHEESE, 8 MONTHS OF REFINING	8
FARMHOUSE VACHERIN CHEESE FROM THE BAUGES	8
REBLOCHON CHEESE FROM HAUTE-SAVOIE	8
CHEVROTIN CHEESE FROM THE ARAVIS	8
BLUE CHEESE FROM TERMIGNON VILLAGE	8
SELECTION OF 3 SAVOY CHEESES	18
ASSIETTE FRUITIERE A selection of five savoy cheeses, served with quince jelly	21

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DESSERTS

LA FOLIE DOUCE « SNICKERS » Vanilla, peanuts and puffed rice	11
GATEAU DE SAVOIE Savoyard Biscuit, pears and light chestnuts cream	12
APPLE FROM THE VALLEY Candied in caramel and on shortbread biscuit	11
FRENCH BRIOCHE TOAST passion custard, chocolate hazelnut espuma	10
LEMON MERINGUE TART Our version	11
TROPICAL SENSATION Mango, coco biscuit and creamy yuzu	11
CHOCOLAT VALRHONA GRAND GRU Crunchy praline, mousses and ganaches	12
CAFÉ GOURMAND	12

Prices in Euros, inc taxes and service charge

This menu is brought to you by our Chef Damien DE VALUKHOFF
Desserts by our Pastry Chef Maxime Signoret.

All our desserts can be adapted to your diet