



CARTE RESTAURANT



SUMMER 2022

ALL OUR DISHES AND PASTRIES ARE HOMEMADE

SALADS AND STARTERS

- Seasonal salad 3,5 €
- Savoyarde : *green leaves salad, country ham slices, beaufort dice, nuts* 13 €
- Escargots plate-locally produced snails
1/2 dozen 7,50€ 1 dozen 14 €

MAIN COURSE / SAVOIE'S SPECIALTIES

- Cheese fondue 3 cheeses 17 € with mushrooms 19 €
- Trapper's fondue served with salad and assorted seasoned sliced meat + 8,5 €
- Tartiflette de l'Etendard: *potatoes, bacon, cream, reblochon and salad* 18 €
- Gratin de crozets: *small square buckwheat pasta, stuffed with Savoy sausage, salad* 18 €
- Raclette au lait cru : *raw milk raclette, smoked, wild garlic, mountain charcuterie, potatoes, salad* 23 €

GRILL AND MEATS

- Ribeye steak (origin Saint Sorlin d'Arves) 250 gr 25 €
- Whole trout and its butter sauce, *coconut rice, salad 280 g* 21 €
- Hamburger du Grizzli *smoked raclette sauce, pickles, onions, tomatoes, salad* 18 €
- Pan-fried duck breast 280-300g with fries and salad 24 €

All our meat and fish dishes are served with your choice of: Fries, green beans or basmati rice

KIDS MENU

12 €

DESSERTS

- Trapper's tart: *blueberry tart topped w/creme brulee* 6,8 €
- Chocolate fondant with a scoop of vanilla ice cream 5,5 €
- Plate of regional cheeses 6,5 €
- Raw milk cottage cheese, 200 g 6 €
- Organic homemade yogurt 3,5 €
- Ice cream