



OPEN EVERYDAY
12PM | 2PM & 7PM | 9PM

Our dishes may contain the following allergens: milk, egg, wheat, soya, peanuts, nuts, fish and shellfish.
If in doubt, please contact our staff.



OUR MENUS

ON SLATE

EXPRESS

Starter + Main course
or
Main course + Dessert

€ 22



OF THE DAY

Starter
+ Main course
+ Dessert

€ 26

SERVED AT LUNCHTIME FROM MONDAY TO FRIDAY

CHILDREN -12 YEARS

€13

MAIN COURSE + DESSERT + DRINK

Linguine bolognese or Breaded chicken nuggets or Fish of the moment
or Butcher's piece of the moment

Filling of your choice : vegetables or homemade fries

Meuh ice cream or Small chocolate mousse

Lemonade or Water syrup or Orangina or Coca-Cola
or Fruit juice or Ice Tea



STARTERS

ORGANIC MIMOSA EGGS

Leek and hazelnut oil mayonnaise

€ 9

CREAM OF WINTER SQUASH SOUP

Toasted toast with seeds, chestnut pieces

€ 12

ARTICHOKE AND PEPPER FRITTERS

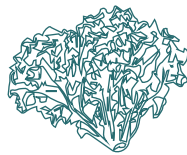
Cream of Parmesan cheese, crispy cured ham and rocket salad

€ 14

SALMON TARTAR

Limuncello curd with Aravis wild thyme and pickled radishes

€ 16



SALADS

ARAVIS SALAD

Crispy reblochon cheese, Savoy ham, lemon vinaigrette

Starter size : € 14 | Dish size : € 19



MEAT

CABACERO PORK

Homemade barbecue sauce, herbaceous semolina, tajine of grilled vegetables

€ 21

BISTRO BURGER

Brézain cheese, butcher's minced steak, home fries, green salad

€ 22

DOMBES HALF-CHICKEN

Grilled potatoes, pan-fried oyster mushrooms, hearty gravy

€ 24

BEEF CHUCK

Burgundian style, potato mousseline, seasonal vegetables

€ 25

BUTCHER'S SELECTION

Home fries, 3 peppercorn sauce, green salad

€ 29



FISH

GRILLED PRAWNS

Papardelles with lobster sauce

€ 25

POLLACK

Tian of vegetables, basmati rice, watercress coulis

€ 26

SALMON TARTAR

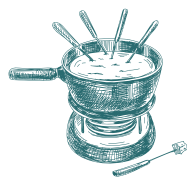
Limoncello curd with Aravis wild thyme and pickled radishes, home fries

€ 26

MONKFISH CASSEROLE

Cream of squid with saffron, fregola sarda with preserved Sicilian lemon

€ 27



SAVOYARD

SAVOYARD TARTIFLETTE

Smoked bacon, farmhouse reblochon, green salad

€ 24

RACLETTE DES ARAVIS

Potatoes in field dress, mountain charcuterie, green salad

For 2 minimum

€ 28 /pers

FONDUE SAVOYARDE

Local charcuterie, green salad

For 2 minimum

€ 28 /pers



VEGETARIAN

ARBORIO RISOTTO WITH PARMESAN

Pan-fried mushrooms with parsley

€ 19

ARAVIS BURGER

With Brézain cheese, onion compote, quinoa patty, goat cheese and tomato confit, home fries and green salad

€ 21



CHEESE

PLATE OF LOCAL CHEESES

Reblochon, Tomme de Savoie and Abondance cheeses

€ 9



DESSERTS

PROPOSED BY OUR PASTRY CHEF CHRISTOPHE BURGAUD

WILD BLUEBERRY TARTLET

Thin crisp leaves and whipped cream

€ 9

CHOCOLATE MOELLEUX

Gourmet praline centre, custard, homemade hazelnut ice cream

This dessert takes 20 minutes to bake, so don't hesitate to order it at the beginning of your meal

€ 9

CRÈME BRULÉE

With Madagascar bourbon vanilla

€ 9

PARIS - LA CLUSAZ

Crunchy hazelnut heart, homemade blueberry sorbet

€ 9

RICE PUDDING

Salted butter caramel sauce

€ 9

CAFÉ GOURMAND DU BISTRO

5 gourmet desserts according to the pastry chef's whims

€ 12



HOMEMADE ICE CREAMS

ICE CREAMS

Vanilla, Chocolate, Coffee, Hazelnut, Caramel, Yoghurt

SORBETS

Lemon, Raspberry, Strawberry, Blueberry, Mango

€ 3 / Scoop

OUR PARTNERS

FERME CLAVEL

LA MIELLERIE DES ARAVIS

COOPÉRATIVE VAL D'ARLY

DAUPHINÉ SAVOIE

ANNECY MARÉE

HOMARD ACADIENS

BEAUVALLET

ALLERGENS

