




À PARTAGER

- **Planche apéro** 24,00 €
Saucisson, artisanal ham, Claude's terrine, homemade potato fritters, tomme de Saint-Ours cheese, farmhouse reblochon cheese, condiments, traditional artisanal Savoyard sausage
- **La guillotine à saucisson de Savoie** 10,00 €
Dry savoyard sausage
- **Planche de charcuterie artisanale** 20,00 €
Selection of seasonal Savoie cured meats

STARTER • ENTRÉES

- **Terrine artisanale de Claude au couteau** 9,80 €
Hand-crafter terrine with toasted rustic bread and condiments
- **Pâté en croûte de Villaz aux filets de poulet**..... 10,50 €
Chicken pâté en croûte from Le Villaz crust flavoured with lemon
-  **Tomme blanche fraîche des Paulme de Villaz** 9,90 €
Fresh tomme blanche cheese with homemade potato fritters and mixed salad leaves
- **P'tite charcuterie de Villaz** 10,00 €
Traditional deli meats
- **Assiette de Gor'ion**..... 11,50 €
Charolais dry beef deli meat
- **6 escargots tout Chô !**..... 12,90 €
Snails seasoned with garlic

SALADS • SALADES REPAS

- **Salade Ô Savoyard** 17,00 €
Mixed salad, ham, Saint Ours cheese, potatoes, tomatoes, crouton
-  **Salade Retour des Alpes** 17,00 €
Warm goat's cheese from La Closette Farm in Thônes, honey, mixed salad leaves, cherry tomatoes and crunchy almonds
- **Salade Poulette** 17,00 €
Crispy French chicken with cherry tomatoes, sweetcorn, deviled egg, button mushrooms, citrus vinaigrette and mixed salad leaves
- **Salade des Comtes niçois**..... 17,00 €
Mixed salad leaves, cherry tomatoes, anchovies, tuna, black olives, peppers, broad beans and deviled egg

FRESH FISH • POISSONS FRAIS

- **Filets frais de perche meunière (220g)** 28,00 €
Fresh fillet of perch, served in the pan with fresh fries and salad
- **Cocotte de truite royale de région** 26,50 €
Baked local salmon trout, creamy Savoie white wine sauce and linguine
- **Filet frais d'omble chevalier** 27,20 €
Seared à la plancha, served with sauce vierge and seasonal vegetables

PLATTERS • PLANCHES

- **Planche découverte** 28,50 €
Mini tartiflette with AOP reblochon cheese, artisanal diot sausage, pork caïon fricassée, creamy polenta
- **Planche de charcuterie artisanale**..... 20,00 €
Selection of seasonal Savoie cured meats
- **Planche des Monchus** 19,50 €
Fresh tomme blanche cheese, artisanal cured meats, homemade potato fritters, mixed salad leaves
- **Planche casse-croute** 21,00 €
Regional artisanal cured meats and Savoie AOP cheese de Savoie, served with mixed salad leaves

MEAT • VIANDES

- **Burger du ramoneur** 21,90 €
French minced beef, Gomser 55 AOP raclette cheese from le Valais, grilled bacon, gerkins, bun, potato pancake, onions, tartare sauce and French fries
- **Diots à l'Abondance fermier de Villaz**..... 21,00 €
Traditional artisanal Savoyard sausages made by Maxence Baud, served in a tomato sauce with creamy polenta
- **La fameuse fricassée de caïon sauce coffe**..... 21,00 €
Stewed pork in a red wine sauce with mushrooms, shallots and bacon, linguine
- **Escalope de veau à la savoyarde**..... 24,50 €
Veal escalope, artisanal ham and creamy mushrooms, topped with gratinated Farmhouse reblochon AOP cheese from Le Villaz. Served with French fries
- **Entrecôte de bœuf de race à la forestière (300 gr)**..... 26,80 €
Grilled rib of beef, mushroom creamy sauce, homemade potato fritters, mixed salad leaves
- **Steak tartare Charolais coupé au couteau à la tomme de Saint-Ours**.... 21,50 €
Tartare of raw beef meat, Saint Ours cheese, prepared and seasoned in kitchen, french fries and mixed salad

SPECIALITIES FROM THE REGION SPÉCIALITÉS SAVOYARDES

- **Tartiflette spéciale Ô Savoyard** 21,30 €
Ô Savoyard special tartiflette, roasted potatoes, onions, artisanal bacon, gratinated with Tamié cheese from the Abbey, mixed salad
- **Moelleux du Revard (fabrication artisanale)** 27,80 €
Artisanal warm melted cheese (300 gr), served in a box, deli meat and potatoes
-  **Fondue savoyarde traditionnelle (par pers.)** 21,00 €
Selection of AOP unpasteurised cheeses: Abondance AOP, Beaufort AOP, Cousin de Suisse and Réserve de Savoie
-  **Fondue suisse aux fromages d'Exception (par pers.)** 28,80 €
Swiss fondue: Gruyère suisse cheese, Vacherin de Fribourg cheese, Cousin de Thurgovie cheese
- **Fondue des montagnards (mini 2 pers. / par pers.)** 27,50 €
Traditional fondue served with bread, potatoes and deli meat

SWISS RACLETTE FROM VALAIS

ONLY IN THE EVENING •
**YOU CAN EAT CHEESE
AS MUCH AS YOU WANT**

29,90€

**+ deli meats from Maxence Baud
1st platter **free of charge****

Supplementary deli meat: 6,20 €

*Raclette cheese comes from Switzerland,
more specifically from Valais.*

*We have carefully selected a cheese for scraping:
GOMSER 55 AOC Raclette du Valais made from
raw milk in village farms in Grengiols (Upper Valais),
with a creamy, unique taste.*

*« Eating and serving raclette should not be rushed.
Take the time to appreciate this speciality. »*

MENU Ô SAVOYARD*

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT
ENTRÉE + PLAT OU PLAT + DESSERT

•
29€

STARTER + MAIN COURSE + DESSERT
ENTRÉE + PLAT + DESSERT

•
37€50

**Beverages are not included, menu available without any promotions
Hors boissons. Non cumulable avec d'autres offres ou gratuités

Choice of starter . Entrée au choix

Hand-crafter terrine

Terrine de Claude au couteau

Mixed salad, ham, Saint Ours cheese, potatoes, tomatoes, crouton

Salade Ô Savoyard

Fresh tomme blanche cheese, homemade potato fritters

Tomme blanche fraîche, pommes paillasson

Choice of main course . Plat au choix

Stewed pork in a red wine sauce with mushrooms, shallots and bacon, linguine

Fricassée de caïon, linguine

Baked local salmon trout, creamy Savoie white wine sauce and linguine (+3€)

Cocotte de truite Royale de notre région (+3€)

Tartare of raw beef meat, Saint Ours cheese, french fries and mixed salad

Tartare de bœuf charolais à la tomme de Saint-Ours

Choice of dessert . Dessert au choix

Génépi ice cream flavoured with génépi liquor

Glace Alpage au Génépi

Strawberry cold soup and vanilla ice cream

Soupe de fraises, glace vanille Bourbon de Madagascar

Fresh blueberry pie

Tarte aux myrtilles

FORMULE DES BOËBES

(children under 10 years old • – 10 ans)

MAIN COURSE + DESSERT

PLAT + DESSERT



12€50

.....
French cornflake-crusted chicken nuggets and French fries

Or Artisanal local ham and French fries

Nuggets de poulet français aux corn-flakes, frites Ou Jambon blanc artisanal de Max, frites

.....
Vacky vanille (vanilla ice cream) Or Stewed apple (Pom' pote)

Vacky la vache glace vanille Ou Pom'Potes

.....

DAILY SPECIAL BOARDS

Except public holidays and weekends

Cannot be combined with any other promotional offers

.....
STARTER: 5€

MAIN COURSE: 15€

DESSERT: 5€
.....

WINE • VINS

| |  Verre 15 cl |  Chopine 46 cl |  Bille 75 cl |
|--|--|--|--|
| * Blancs de Savoie AOP et IGP | | | |
| ♥ • Méli Mélo des Allobroges Domaine Vendange <i>Cépages Chardonnay, Sauvignon, Roussanne, Viognier</i> | 4,50€ | 13,00€ | 18,90€ |
| • Chardonnay Montée des Crémaillères Domaine Vendange 1 étoile Guide Hachette 2020..... | | | 25,60€ |
| • Apremont Domaine Ravier Cépage Jacquère..... | 5,60€ | 15,90€ | 26,00€ |
| • Roussette Cru Frangy Domaine Lupin Cépage Roussette Altesse..... | 6,30€ | 18,10€ | 29,50€ |
| ♥ • Malvoisie E. Jacquin Vendanges manuelles Cépage Malvoisie..... | 5,70€ | 17,00€ | 27,50€ |
|  • Cruet Cellier de la Baraterie J. Viana Cépage Jacquère..... | 5,70€ | 17,00€ | 27,50€ |
| • Chignin Bergeron Les Divolettes J. Vullien Cépage 100 % Roussanne..... | 8,40€ | 25,30€ | 41,20€ |
| ♥ • Roussette Cru Marestel E. Jacquin Cépage Altesse..... | | | 33,00€ |
| * Blancs Suisses du Valais AOC Encaveur Henri Valloton | | | |
| • Fendant Cépage Chasselas..... | 6,50€ | 18,40€ | 29,90€ |
| ♥ • Petite Arvine « Tradition » Cépage Petite Arvine..... | 9,80€ | 29,90€ | 49,00€ |
| • Païen d'Enfer Cépage Païen..... | | | 45,00€ |
| * Rosé de Savoie AOP | | | |
| • Mademoiselle « A » Domaine Vendange Cépage Gamay..... <i>1 étoile guide Hachette 2019</i> | 5,50€ | 15,10€ | 24,50€ |
| * Rosé Suisse du Valais AOC | | | |
| ♥ • Rosé Saignées d'Henry Cépages Cabernet Sauvignon, Gamay, Syrah, Merlot, Humagne..... | 6,50€ | 18,40€ | 29,90€ |
| * Rouges de Savoie AOP | | | |
| • Gamay « Entre Lacs et Sommets » Cépage Gamay..... | 4,30€ | 11,40€ | 18,50€ |
| • Pinot Noir E. Carrel Cépage Pinot Noir..... | | | 25,10€ |
| ♥ • Mondeuse Le Coz Domaine Vendange Cépage 100 % Mondeuse. 2 étoiles Guide hachette 2018..... | 5,80€ | 16,80€ | 27,40€ |
|  • Paroxysme Cellier de la Baraterie J. Viana Cépages Pinot, Gamay, Mondeuse..... | 7,20€ | 20,20€ | 33,00€ |
| • Persan Domaine de Méjane Vieux cépage savoyard Persan. Médaillé d'or 2020..... | 6,00€ | 18,40€ | 30,00€ |
| • Mondeuse Cru Arbin Château de Mérande Cépage Mondeuse..... | 8,40€ | 23,70€ | 38,60€ |
| * Rouges Suisses du Valais AOC Encaveur Henri Valloton | | | |
| • Dôle Cépages Pinot et Gamay..... | 6,50€ | 18,40€ | 29,90€ |
| ♥ • Diolinoir Cépage Diolinoir..... | 7,90€ | 24,50€ | 39,90€ |
| • Syrah de Fully Cépage Syrah..... | | | 49,00€ |
| * Bulles et Compagnie... | | | |
| ♥ • Jacq'in Rosé Méthode ancestrale, légèrement pétillant, élaboré en Savoie..... | 5,50€ | | 29,00€ |
| • Champagne Brut Mosaïque Jacquart | | | 69,00€ |
| • « R » de Ruinart | | | 89,00€ |

The alcohol abuse is dangerous for health. To be consumed with moderation. Net prices, service included

ICE CREAMS • GLACES ET SORBETS

- **Café liégeois**8,50 €
Coffee ice cream, iced coffee, whipped cream, grilled almonds
- **Dame blanche**8,50 €
Vanilla ice cream, warm Valrhona chocolate, whipped cream, meringues, Valrhona crunchy chocolate pearls
- **Marronnière**8,80 €
Ardèche candied chestnuts, Madagascar bourbon vanilla, chestnut cream, whipped cream, chestnut confit, caramel sauce
- **Myrtille Melba**8,50 €
Vanilla ice cream, fresh blueberry, whipped cream and blueberry coulis
- **Chaperon Rouge**8,80 €
Strawberry ice cream, fresh raspberries, red fruits coulis, whipped cream, biscuits
- **Profiteroles Piémontaises**9,00 €
Piedmontese profiteroles, pure butter choux pastry buns filled with Piedmont hazelnut ice cream, Grand Cru hot chocolate sauce and caramelised hazelnuts
- **Coupe 3 boules**8,00 €
*Sorbets: organic lemon with candied lemon, pear with organic pear brandy, Bergeron organic apricot, Mara des bois strawberry, wild organic blueberry
Ice creams: Madagascar Bourbon vanilla, Massaya organic coffee, Pralognan genepy liqueur, Ardèche chestnut, Piedmont hazelnut*
- **Alpage**8,50 €
Glace Génépi et liqueur de Génépi artisanale (3 cl)
- **Colonel Savoyard**8,50 €
Lemon ice-cream and Marc de Savoie (3cl)
- **William's**9,00 €
Pear ice-cream and pear alcohol (3cl)
- **Mister Luizet**9,00 €
Apricot ice-cream and apricot alcohol from Switzerland (3cl)

SWEETS • GOURMANDISES

- **Biscuit de Savoie comme le servait Pauline**8,90 €
Local cake, warm Valrhona chocolate, vanilla ice cream
- **Tarte traditionnelle aux myrtilles**8,80 €
Fresh blueberry pie
- **Mont-Blanc**8,80 €
Biscuit, slithers of candied Aubenas chestnut, whipped cream, meringue, sweet chestnut vermicelli
- **Soupe de fraises fraîches**8,80 €
Vanilla ice cream
- **Mousse au chocolat Grand Cru Valrhona**8,80 €
Grand Cru Valrhona chocolate mousse, warm pure butter madeleine cake
- **Double crème suisse de la région de Gruyère** 10,00 €
Double cream from Switzerland, red fruits, swiss meringue
- **Profiteroles piémontaises**9,00 €
Piedmontese profiteroles, pure butter choux pastry buns filled with Piedmont hazelnut ice cream, Grand Cru hot chocolate sauce and caramelised hazelnuts
- **Cerises à l'Ô de vie**7,30 €
Cherries in eau de vie
- **Café ou thé gourmand**9,00 €
Coffee or tea with a selection of mini-dessert
- **Caffè et Baci di Dama**6,00 €
Coffee with famous italien chocolate and hazelnut biscuits

TO ROUND YOUR MEAL OFF POUR BIEN TERMINER VOTRE REPAS

- **Café Savoyard** *Marc de Savoie liquor, coffee, sugar, whipped cream*8,50 €
Créé un soir de grand froid en montagne, il réunit l'arôme du café, la fougue du Marc de Savoie et la douceur de la crème.
- **Grolle (at least 2 people) per pers** 4,50 €
Coffee, citrus fruits, spices, sugar and Marc de Savoie liquor
Back in olden times, Savoie's shepherds used to pour a mixture of coffee and something a little stronger into their clogs. Nowadays, we make it using coffee, sugar and Marc de Savoie. A drink to enjoy with friends – the grolle won't touch the table again until it's empty.
- **Café Goutte (espresso + 2cl de gnôle)**4,00 €
- **Assiette de fromages de Savoie**6,90 €
Savoyard cheese
- **Fromage blanc battu au miel ou confiture de myrtilles sauvages**6,00 €
Fromage blanc with honey or blueberry jam

**WE PAY PARTICULAR ATTENTION
TO OUR CHOICE OF PRODUCTS AND SUPPLIERS.
TO PROVIDE YOU WITH THE VERY BEST QUALITY,
WE HAVE CHOSEN**



Abbaye de Tamié Frère Nathanaël
Boulangerie Artisanale J.F. Rouge
Brasserie du Mont-Blanc
Cellier de la Baraterie – J. Viana
Cl'Aude Bellang
Dalmasso Davide Piémont
Domaine de Méjane - Domaine E. Jacquin
Domaine Genoux – Château de Mérande
Domaine Lupin - Domaine Ravier
Domaine Vendange - Domaine Vullien
Eddy Bailliffard, fromagerie artisanale de Champsec, Suisse
Ferme de la Closette Stéphane & Éric
Ferme des Narcisses Sébastien Paulme
Henri Valloton encaveur du Valais
Le Chalet des Glaces - Le santon savoyard
Liquoristerie de la Vanoise
Maison Dolin Vermouth de Chambéry
Meringues Angélo Rime Botterens
Molino di Borgo San Dalmazzo
Pêcherie Petit
Rigollot Philippe MOF
Salaison Artisanale de Savoie M. Baud
Sanglier Philosophe
Schmidhauser fromagers affineurs
So Apéro ! Artisan – Fabricant