


Ô SAVOYARD !
CUISINE TRADITIONNELLE

L'APÉRO

- **Jacqu' in Rose (12 cl)** ..... 7,20 €
  Sprarkling Savoyard rosé wine
- **« Le Thiou » (12 cl)** ..... 6,80 €
  Strawberry cream and sparkling wine
- **La Capella (12 cl)** ..... 7,00 €
  Fruity wine
- **Americano savoyard (9 cl)** ..... 9,00 €
  Red Vermouth and Bitter Dolin, soda, orange
- **Negroni des montagnes (9 cl)** ..... 11,00 €
  Gin, red Vermouth and Bitter Dolin, orange
- **Kir au vin blanc (12 cl)** ..... 6,00 €
  Blackcurrant, raspberry, chestnut, peach
- **Communard (12 cl)** ..... 6,00 €
  Blackcurrant, raspberry, chestnut, peach
- **Chambéryzette (5 cl)** ..... 6,40 €
  White local vemout and strawberry liquor from Dolin in Chambéry
- **Vrai Vermouth de Chambéry 16° white or red (5 cl)** ..... 6,50 €
- **Bonal 16° l'authentique apéritif à la gentiane (5 cl)** ..... 6,20 €
  Maison Dolin
- **Pastis des Alpes (2 cl)** ..... 6,50 €
  An anise and Alpine herb aperitif made in Chambéry
- **Perroquet, Tomate, Mauresque (2 cl)** ..... 6,50 €
- **Sanbitter San Pellegrino (10 cl)** ..... 6,00 €
- **Whisky Sequoia « Signature » Distillerie du Vercors (4 cl)** ..... 14,50 €
  Organic French single malt distilled in the Vercors
- **Whisky Sequoia « Tourbé Réserve » Distillerie du Vercors (4 cl)** ..... 16,00 €
  Organic French single malt distilled in the Vercors, offering a subtle and elegant take on the world of peated whiskies
- **Gin du Mont-Blanc (4 cl)** ..... 12,50 €
  Exceptional gin crafted in a cabin near Saint-Gervais. Sourced from the edge of the glaciers, it draws inspiration from the Alps to surprise you with its freshness, persistence and balance. (+ €3 supplement)

BIÈRES À LA PRESSION

	25cl	50cl
• **Birra Moretti L'Autentica 4,6° (25 cl)**	4,90 €	9,80 €
Authentic italina lager: La Baffo d'oro		
• **Amer Bière Savoyard**	7,00 €	14,00 €
Birra Moretti and bitter liquor « Suédois » of Dolin's house in Chambéry		
• **Panaché, Tango, Canari, Monca, demi-sirop**	4,90 €	9,80 €
• **Rousse du Mont-Blanc 6,5° (25 cl)**	5,50 €	11,00 €
Multi world medalist. Gluten free		
• **IPA du Mont-Blanc 4,7° (25 cl)**	5,50 €	11,00 €
Multi world medalist. Gluten free		

BIÈRES À LA BOUTEILLE

- **Bières du Mont-Blanc (33 cl)** ..... 7,80 €
  Blonde 5,8°, Verte au Génépi 5,9°, Bleue aux myrtilles 5,8°, Blanche 4,7°
- **Heineken 0.0 sans alcool (33 cl)** ..... 7,20 €

STARTER & TO SHARE
ENTRÉES & À PARTAGER OU PAS !

- **Planche de charcuterie** ..... 21,00 €
  Our pork potted meat with pistachios, assortment of artisanal deli meats from Maison Baud in Villaz: Dry cured ham, cooked ham, giant sausage, homemade vegetables pickles, salad
- **Planche des Copains** ..... 32,00 €
  Reblochon cheese DOP goat's cheese from La Closette farm in Thônes, our pork potted meat with pistachios, assortement of artisanal deli meats from Maison Baud in Villaz: Dry cured ham, cooked ham, giant sausage, home made vegetables pickles, salad
- **« Bougnettes » de pommes de terre** ..... 14,00 €
  Deep-fried crispy potatoes fritters, Canuts sauce with cottage cheese, shallots and herbs
- **Rillettes de truite royale de Savoie fumée par nos soins** ..... 16,00 €
  Toasted artisan, homemade vegetables pickles, salad
- **Escargots tout Chô !** .....les 6 : 13,00 €.....les 12 : 25,00 €
  Snails seasoned with garlic
- **Notre terrine de cochon aux pistaches** ..... 13,50 €
  Our pork potted meat with pistachios, toasted artisan, homemade vegetables pickles, salad
- **Cocotte d'œufs parfaits en meurette** ..... 12,00 €
  Soft boiled Label Rouge farmed egg, red wine juice, country-style bacon, onion, button mushrooms, small bread croutons, spring onions
- ♥ **Malakoffs suisses bien gourmands** ..... 14,50 €
  Hot Swiss cheese home-made fritters, green salad. A real crush!
- **Soupe à l'oignon gratinée** ..... 10,00 €
  Artisanal bread croutons, Abondance PDO cheese
- ♥ **Brioche perdue aux morilles** ..... 14,90 €
  Pure butter brioche from our pastry chefs, soaked in egg crustard, morel mushroom fricassee, meat jus, parsley sponge cake, salad
- **Assiette de bœuf séché du Chef** ..... 16,00 €
  Thin slices of homemade dried beef, toasted artisanal bread, homemade vegetables pickles, salad

Vegetarien dishes

SPECIALITIES FROM THE REGION
SPÉCIALITÉS AUX FROMAGES

- **Berthoud : Spécialité Traditionnelle Garantie !** ..... 29,90 €
  Traditional warm Speciality, farmhouse PDO Abondance cheese, savoyard white wine, Madeira wine. Assortment of deli meat, potatoes and salad
- **Tartiflette spéciale Ô Savoyard !** ..... 245,80 €
  Ô savoyard special tartiflette, potatoes, bacon, onions gratinated with Tamié cheese from the Abbey, potatoes and salad
- **Boîte chaude du Mont-Revard** ..... 36,00 €
  Hot-box of raw milk cheese from grass-fed cows near the Mont-Revard in Savoie. Served in its box with potatoes and an assortment of deli meat from Maison Baud in Villaz, salad
- **Crozychèvre de Stéphane** ..... 26,50 €
  Buckwheat crozet pasta gratin, goat cheese from La Closette Farm in Thônes, onions, cream, salad
- ♥ **Boule Ô SAVOYARD !** ..... 29,50 €
  Loaf of artisanal bread topped with hot melted raclette cheese, grilled bacon, soft boiled Label Rouge farmed egg, caramelized onion, salad
- **Croûte savoyarde à la rouquine Championne du Monde** ..... 23,80 €
  Artisanal country-style bread soaked in Mont Blanc amber ale, morel mushrooms in a rich jus, farmhouse bacon, gratinated with Savoy cheeses bearing the AOP designation, perfectly cooked Label Rouge free-range egg, seasonal salad

Vegetarien dishes

FONDUE & FONDUE

One divided fondue pot:
traditional Savoyard fondue & Swiss Half-and-Half fondue

55€ FOR 2 PERS

- **Fondue savoyarde traditionnelle (par pers)** ..... 25,50 €
  Savoyard cheese fondue, secret mixte of PDO cheeses made of raw milk refined
- **Fondue savoyarde des « Monchus » (par pers)** ..... 35,00 €
  Savoyard Traditional fondue, served with assortment of deli meat, potaoes and salad
- **Fondue aux cèpes (par pers)** ..... 32,80 €
  Savoyard traditional fondue and mushrooms
- **Fondue suisse 100% Appenzeller (par pers)** ..... 29,90 €
  Our most aromatic and flavourful fondue, for those seeking something truly different!
- **Fondue suisse Moitié Moitié (par pers)** ..... 31,60 €
  Swiss Gruyère and Vacherin Fribourgeois. The most authentic of all fondues!
- **Fondue Valaisanne à la tomate (par pers)** ..... 31,00 €
  Swiss Gruyère, Swiss Vacherin and Gomser 1, delicately flavoured with tomato and a hint of garlic. Enjoyed just as our Swiss neighbours do, with potatoes cooked in their skins
- **Raclette de Savoie IGP au lait cru (mini 2 pers, par pers)** ..... 32,50 €
  Raclette cheese from Savoie, served for minimum 2 people, deli meat, potatoes and salad
  Cheese must be eaten in the place
- **Raclette Suisse du Valais Gomser 1 (mini 2 pers, par pers)** ..... 39,80 €
  Try me once and you'll be hooked! You'll never go back — I'm simply delicious! Served with a selection of artisan charcuterie from Maison Baud in Villaz, potatoes and seasonal salad. A wheel of cheese, sliced to order and served to be enjoyed on the premises
- **Assiette de charcuterie** ..... 14,00 €
  Assortment of deli meat, homemade vegetables pickles, salad

Vegetarien dishes Swiss dishes Savoyard dishes

FRESH FISH
POISSONS FRAIS SUIVANT ARRIVAGE

- **Filet frais d'omble chevalier** ..... 29,90 €
  Grilled Arctic char, red wine jus, crispy potato fritters and roasted seasonal vegetables
- ♥ **Truite fraîche des Alpes « Strat Crux Dum Volvitur Orbis »** ..... 28,40 €
  Creamy buckwheat crozet risotto from Maison Alpina in Chambéry, infused with Élixir Végétal de la Grande Chartreuse, grilled fresh Savoy trout and wild herb chlorophyll
- **Tartare de truite des Alpes** ..... 29,80 €
  Smoked trout tartare by us, seasoned as we did my grandfather Claude Jacquin since 1986, homemade fries and seasonal salad

SUPPLEMENTS
COMPLÉMENTS

- **Légumes de saison rôtis** .....5,00 €
  Seasonal vegetables
- **Beignet de pommes de terre**.....8,00 €
  Deep-fried potatoes fritter
- **Salade de saison**.....petite : 3,00 €.....grande : 5,00 €
  Seasonal salad
- **Polenta crémeuse** .....5,00 €
  Creamy polenta
- **Pommes de terre en robe des champs**.....4,00 €
  Potatoes in their skins
- **Frites maison**.....petite : 3,00 € .....grande : 6,00 €
  Homemade french fries
- **Gratin dauphinois à la crème**.....8,00 €
  Creamy potato gratin
- **Assortiment de charcuterie**..... 14,00 €
  Assortment of deli meat

MEAT
VIANDES

- **Contre filet au poivre noir** ..... 36,00 €
  Grilled beef sirloin, creamy meat jus with coarsely crushed black pepper, flambéed tableside with Cognac, served with a generous portion of creamy potato gratin
- ♥ **Potée Savoyarde au chou vert** ..... 23,00 €
  Traditional farmhouse bacon, Savoyard diot sausage, pormonier sausage, green cabbage, tender potatoes and carrots slowly simmered in a generous mountain-inspired broth
- **Diot & Pormonier artisanaux de Villaz en bînome** ..... 26,50 €
  Local traditional sausages from Maison Baud in Villaz cooked in a white wine sauce, onions and vegetables, creamy polenta
- **Fameuse fricassée de caïon sauce « Coffe »** ..... 26,50 €
  Stewed pork cooked in a red wine sauce with shallots, mushroom, bacon, creamy polenta
- **Escalope savoyarde gratinée** ..... 26,00 €
  Chicken breast fillet, smoked ham, creamy mushroom sauce, gratinated with Reblochon cheese PDO, homemade fries
- **Grillade Parisienne** ..... 25,00 €
  Grilled, tender and well-marbled French pork, served medium, with a meat jus infused with wild mountain herbs and creamy potato gratin



CORDON BLEU XXL

Veal escalope topped with artisanal cooked ham from Maison Baud in Villaz and raw milk Savoy cheeses, crusted with artisanal breadcrumbs. Creamy mushroom, creamy potatoes gratin

36€



FORMULE DES BOËBES

(children under 10 years old)

Fresh regional trout grilled, homemade fries

Or

Artisanal cooked ham from Maison Baud in Villaz, homemade fries

Or

Mini tartiflette (potatoes, bacon, onions gratinated with Tamié cheese)

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1 ice-cream scoop

or

applesauce

13€



CAFÉ DE PARIS

Grilled beef served with our famous sauce
Café de Paris, homemade fries and salad

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The very first Café de Paris in Annecy was served
in April 1990 in one of our restaurants,
“La Brasserie des Européens”
Very often imitated but never equaled!

36€
PER PERSON

ICE CREAMS • GLACES ET SORBETS

- **Pommes Demoiselles Tatin** ..... 12,00 €
  Triple scoop of Bourbon vanilla ice cream, shortbread crumble, caramelised apples, homemade Bourbon vanilla whipped cream, Polignac almonds and caramel sauce
- **Coco Bongo** ..... 12,00 €
  Coconut ice cream and rich dark chocolate ice cream, Bounty®, homemade Bourbon vanilla whipped cream, chocolate sauce and toasted coconut flakes
- **Café liégeois** ..... 11,00 €
  Coffee ice-cream, iced coffee, whipped cream, Polignac almonds
- **Très chocolat Liégeois** ..... 12,00 €
  Chocolate ice-cream, meringue, whipped cream, hot chocolate, Polignac almonds
- **Sundae caramel** ..... 12,00 €
  Salted caramel and vanilla ice-cream, meringue, Granola® pieces, whipped cream, Polignac almonds
- **Dame blanche : Coupe Danemark** ..... 12,00 €
  Vanilla ice-cream, meringue, crunchy chocolate balls, whipped cream, hot chocolate
- **Mont-Blanc** ..... 12,00 €
  Chestnut and vanilla ice-cream, meringue, candied chestnut, whipped cream, caramel topping, Polignac almonds
- **À la boule** .....
  Vanilla, Coffee, Chocolate, Salty caramel, Chartreuse, Hazelnut, Chestnut, Coconut, Rum raisin, Strawberry, Pineapple, Mango, Lemon, Passion Fruit

3 scoops: 9,50 • 2 scoops: 6,50 • 1 scoop: 3,50

SWEETS • GOURMANDISES

- **Biscuit de Savoie comme le servait Pauline** ..... 10,50 €
  Local cake, hot chocolate, vanilla ice-cream
- **Tarte aux Myrtilles** ..... 9,50 €
  Blueberry pie, Madagascar Bourbon vanilla custard, blueberries
- ♥ **Fameuses crêpes Suzette 1890** ..... 10,00 €
  Prepared as a show at the table, orang butter caramel, flamed with orang liquor
- **Poire Belle-Hélène** ..... 11,00 €
  Haute-Savoie pear poached in vanilla syrup, vanilla ice cream, warm chocolate sauce and Polignac almonds
- **Moelleux tiède au chocolat** ..... 12,00 €
  Vanilla ice-cream and salted caramel
- ♥ **Belle brioche perdue de Tonton Philippe** ..... 10,00 €
  Pure butter brioche soaked in vanilla eggnog, served in a pan with vanilla ice-cream and salted caramel
- ♥ **Crème brûlée à la gousse de vanille Bourbon** ..... 10,00 €
  Eggs, cream, vanilla and brown sugar
- **Profiteroles Piémontaises glacées au chocolat chaud** ..... 13,00 €
  Piedmontese profiteroles, pure butter chou puff pastry filled with hazelnut ice-cream, hot chocolate, Polignac almonds, whipped cream
- **Café gourmand** *Coffee with a selection of mini-desserts* ..... 12,00 €
- **Digestif gourmand (4 cl)** *Digestive with a selection of mini-desserts* ..... 15,00 €

TO ROUND YOUR MEAL OFF
POUR BIEN TERMINER VOTRE REPAS

- **Café Savoyard** *Hot coffee cocktail, marc de Savoie liquor, whipped cream* ..... 12,00 €
- **La Grolle de l'amitié** (at least 2 people) per pers ..... 7,00 €
  Local coffee digestive served in a wooden recipient (Marc de savoie liquor, spices, oranges, citrus)
- **Café Goutte** (espresso + 2cl de gnôle) ..... 6,00 €
- **Assiette de fromages** ..... 10,00 €
  ¼ Reblochon de Savoie PDO, ¼ goat's cheese log from Ferme de la Closette. Seasonal salad
- ♥ **Chèvre de Stéphane dorloté au four** ..... 8,00 €
  Goat cheese from La Closette farm roasted in the oven, walnut oil, toasted artisanal bread
- **Fromage blanc** ..... 7,00 €
  Sugar, honey, or homemade strawberry jam from last summer