

# MENU

## WINTER 2025-26



### APPETIZERS & TAPAS BAR

Mini Granny apple turnovers, Reblochon  
€14

Panisse fries, green mayonnaise  
€14

Curried lentil hummus  
€14

Savoie charcuterie platter  
€22

Cheese platter from our mountains  
€23

Dried meat from the Alps  
€26

Croque-monsieur truffled ham, spinach  
and truffle  
€38



### STARTERS

Jerusalem artichoke velouté  
with chestnuts espuma  
€18

Roasted cauliflower,  
winter vegetables vierge sauce  
€22

Warm brioche pâté with Diots,  
meat juice with tarragon  
€26

Scallops, coral butter, dill condiments  
€32

Perfect egg, pumpkin mousseline  
with truffle  
€36



### MAIN COURSES

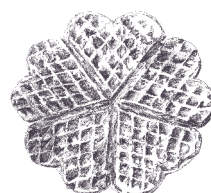
Carnaroli risotto with butternut mushrooms  
€26

Arctic char with almond crust  
and watercress  
€36

Savoyard fondue 'Boujon'  
Master cheese maker and affineur  
€46  
(truffle upgrade available)  
€56

Crispy chicken supreme ballotine  
with truffle and stuffed pacherri pasta  
€58

Beef rib from "La Ferme Noire"  
(Maison Lesage)  
€150



### CHEESE & DESSERTS

Freshly made waffles  
€16

Charlotte with pear & chocolate speculoos  
€18

Shortbread with clementine  
and salted butter caramel  
€18

Trio of cheeses  
€20

Dark chocolate soufflé  
€26



La Ferme de mon Père

RESTAURANT