



• A restaurant •

Jacquin & Jacquin

RESTAURATEURS DEPUIS 1949



Taverne Le Sarto

— Depuis 1985 —



BOTTLED MONT BLANC BEERS

• Bottle 33cl •

Brewed with water from the glaciers of Mont Blanc

Red beer 6,5° • White beer 4,7° • Lager beer 5,8°
Green beer with genepi 5,9° • Violet-cranberry beer 4,7°



BOTTLED BEERS

Heineken 0.0 alcohol-free • 33cl - 100% natural	5,20
Mort Subite Kriek Lambic 4° • 33cl - Belgian cherry-flavoured beer	6,50
Mort Subite Witte Lambic 5,5° • 33cl - Belgian white beer	6,50
Desperados 5,9° • 33cl - Blonde tequila-flavoured beer	6,70

COCKTAILS

Aperol Spritz • 12cl - Sparkling Aperol, soda	8,00
Mojito • 15cl - White rum, mint, soda, lime	8,50
Planter's punch • 20cl - White rum, fruit juice, grenadine	8,50
American 1861 • 9cl - Red Martini, Campari, Dry Martini	8,50
Virgin Sex on the Beach (alcohol-free)	5,50
<i>Peach juice, pineapple juice, cranberry juice, lemonade</i>	

• TO SHARE AS AN APERITIF •

Flame-grilled tart (Tarte flambée gratinée)..... 15,20
Cream, grilled bacon, onions, emmental

Traditional charcuterie board (Planche paysanne)..... 19,90
Terrine, marbled ham, bone-in ham, cured sausage, rilette, Reblochon

STARTERS (ENTRÉES)

Claude's artisanal terrine (Terrine artisanale).....	8,50
<i>Grilled whole wheat bread, condiments</i>	
Crab crisps (Croustillants de crabe).....	9,90
<i>Served with mixed salad</i>	
IGP Sud-Ouest duck foie gras (Foie gras de canard).....	16,00
<i>Gewürztraminer jelly, apple Espelette pepper condiment, toasted bread</i>	
Small flame-grilled tart (Petite flam gratinée)	8,00
<i>Cream, grilled bacon, onions, emmental</i>	
6 Burgundian Red Label snails on shells (6 escargots).....	12,10
<i>On shells, with a pinch of garlic</i>	
Oven-baked Red Label Dauphiné ravioli (Gratin de ravioles)	9,50
<i>Stuffed with Comté and fromage blanc on fresh wilted spinach</i>	
Eggs Benedict with smoked salmon (Œufs Bénédicte au saumon).....	9,90
<i>Red Label farm-raised eggs, smoked salmon, blinis, Hollandaise sauce</i>	

SALADS (SALADES)

	Starter	Main
Warm La Closette farm goat's cheese salad (Salade au chèvre chaud) ...	10,00	16,30
<i>Artisanal goat's cheese from La Closette Farm in Thônes, mixed salad, grilled bacon, cherry tomatoes and walnuts</i>		
Caesar salad (Salade César).....	11,40	16,80
<i>Crispy chopped chicken, PDO Parmesan shavings, cherry tomatoes, hard-boiled egg, croutons, Caesar sauce</i>		
Gourmet salad (Salade gourmande)	12,00	17,00
<i>Mixed salad, duck foie gras, smoked duck breast, cherry tomatoes, cranberries</i>		

FLAME-GRILLED TARTS (FLAMS)

Savoyarde	17,00
<i>PDO-label Reblochon farm cheese, cream, grilled bacon, onions, potatoes, emmental</i>	
Au gratin	15,20
<i>Cream, grilled bacon, onions, emmental</i>	
Salmon & Salmon (Saumon & Saumon).....	17,80
<i>Fresh salmon, smoked salmon, cream, fresh wilted spinach, emmental</i>	
Vegetarian goat's cheese (Végétarienne au chèvre).....	16,80
<i>Goat's cheese, cream, peppers, carrots, mushrooms, emmental</i>	

Café de Paris

— Like at —
the Brasserie des Européens

◆◆◆
Grilled striploin (+250g)
and its famous Café de Paris sauce,
fresh-cut fries, mixed salad

26€⁹⁰

TARTARS (TARTARES)

- Hand-cut 100% Charolais beef tartare** (Tartare de bœuf 100% Charolais au couteau) ... 21,10
Prepared and seasoned to order in the kitchen. Fresh cut fries, mixed salad
- 100% Charolais César tartare** (Tartare de bœuf 100% Charolais César)..... 21,10
Lightly seared. Fresh cut fries, mixed salad
- XL hand-cut 100% Charolais beef tartare** (Tartare de bœuf 100% Charolais XL au couteau).. 23,50
A 270 gram version for meat lovers
- Country-style hand-cut 100% Charolais beef tartare**..... 22,10
(Tartare de bœuf 100% Charolais Campagnard au couteau)
With crispy grilled bacon, fresh cut fries, mixed salad

MEATS (VIANDES)

- Beef flank skewer** (Hâtelet d'onglet de bœuf) 18,90
Meat juice with candied shallots, fresh cut fries
- Purebred beef entrecôte 300gr** (Entrecôte de bœuf)..... 24,50
Fresh cut fries, mixed salad, Taverne sauce
- Claude Bellang's artisanal andouillette pork tripe sausage** (Andouillette)..... 19,00
Jargeau Gold medallist. Old-fashioned mustard, fresh-cut fries
- Taverne burger** (Burger de la Taverne)..... 21,00
Organic crystal bun with olive oil, 100% French hamburger patty, Max's smoked raclette cheese, grilled bacon, tartar sauce, potato rösti, mixed salad
- Savoy-style poultry escalope** (Burger de la Taverne) 19,90
Au gratin with artisanal smoked ham, cream, mushrooms, PDO Reblochon farm cheese, fresh cut fries
- Whole duck breast** (Magret de canard entier) 25,60
French duck, duck juice with morello cherries
- Forest-style filet mignon** (Filet mignon à la forestière)..... 18,00
Cream with wild mushrooms

TAVERNE CHOUCROUTES (CHOUCROUTES)

• *Authenticity with a capital A!* •

Our charcuterie and sauerkraut come directly from the best producers.

They are cooked to perfection and deliciously flavoured to satisfy your taste and appetite.

Country-style choucroute (Choucroute paysanne)	15,50
<i>Frankfurter, Alsace sausage, smoked bacon</i>	
Taverne choucroute (Choucroute de la taverne)	24,50
<i>Frankfurter, Nuremberg and Alsace sausages, braised ham shank, smoked bacon</i>	
Ham shank and sausage choucroute (Choucroute au jarret et ses saucisses)	22,00
<i>Whole braised ham shank, Frankfurter and Nuremberg sausages</i>	
Seafood choucroute (Choucroute de la mer)	28,00
<i>Bömlo fresh salmon escalope, fresh cod loin, haddock fillet, mussels, potatoes, sauerkraut and Riesling wine sauce. The perfect match.</i>	

FISH (POISSONS)

Bömlo salmon casserole with Riesling (Cassolette de saumon)	20,00
<i>Fresh Bömlo salmon fillet, wild prawns, mussels, seasonal vegetables</i>	
Fresh cod loin with mustard seeds (Dos de cabillaud)	26,00
<i>Thick-cut potatoes, lightly cooked fresh spinach</i>	
Fresh fillet of Arctic char (Filet frais d'omble chevalier)	26,00
<i>Grilled à la plancha with creamy lemon sauce and fresh sautéed vegetables</i>	
Seafood choucroute (Choucroute de la mer)	28,00
<i>Bömlo fresh salmon escalope, fresh cod loin, haddock fillet, mussels, potatoes, sauerkraut and Riesling wine sauce. The perfect match.</i>	
Fish & chips	18,90
<i>The famous fillet of lightly fried cod. Fresh cut fries and tartar sauce.</i>	
Scallops with lobster sauce (Noix de Saint-Jacques homardine)	25,00
<i>Seared and served with lobster bisque risotto</i>	
Creamy mussel casserole with Riesling wine (Cocotte de moules)	19,60
<i>White wine, cream, celery, onions, parsley, fresh cut fries</i>	

LOCAL CHEESE SPECIALITIES (SPÉCIALITÉS D'ICI AU FROMAGE)

Traditional Savoyarde fondue (Fondue savoyarde)	19,90
<i>A blend developed by us with high-quality French and Swiss PDO-label cheeses</i>	
Taverne Savoyarde fondue (Fondue savoyarde de la Taverne)	26,90
<i>Artisanal smoked ham, artisanal ham and giant artisanal Villaz sausage, potatoes, mixed salad</i>	
Savoyarde tartiflette (Tartiflette savoyarde)	19,90
<i>Sébastien's PDO Reblochon farm cheese, potatoes, Villaz lardons, onions, mixed salad</i>	
Revard hot box (Boîte chaude du Revard)	27,00
<i>Unpasteurised cheese matured in a spruce circle with a woody flavour. An ancestral recipe from Bauges. Potatoes, artisanal smoked ham, artisanal ham and giant Villaz sausage, mixed salad.</i>	

CHEESES (FROMAGE)

Narcisses PDO-label Reblochon farm cheese (Reblochon fermier)..... 6,90
Mixed salad



SWEET TREATS (GOURMANDISES)

Big sponge cake baba with drunken grapes (Gros baba)..... 9,50
Whipped mascarpone cream, infused rum

Choco-chocolate by Philippe Rigollot (Choco-chocolat by Philippe Rigollot)..... 10,00
The not-to-be-missed dessert by the World Champion.
Crispy cocoa streusel, sponge and cacao cream, milky chocolate parfait

Passionnément by Philippe Rigollot (Passionnément by Philippe Rigollot) 10,00
Coconut crisp, exotic fruit cream, lime zest mousse

Crêpes Suzette (Crêpes à la façon de Suzette)..... 8,00
Served hot with orange caramel

Floating Belle île (Belle île flottante) 8,50
Bourbon vanilla custard sauce, caramelized cream puffs

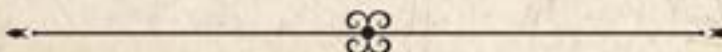
Grand Marnier iced soufflé (Soufflé glacé au Grand Marnier)..... 8,50
The Best iced soufflé

Vanilla crème brûlée (Crème brûlée à la vanille)..... 7,90
Eggs, cream, brown sugar

Chestnut tiramisu (Tiramisu à la châtaigne)..... 8,20
Sponge fingers, marscapone, candied chestnut

Profiteroles with hot chocolate sauce (Profiteroles au chocolat chaud)..... 9,00
Choux pastries filled with Madagascar Bourbon vanilla ice cream,
pot of hot Valrhona Grand Cru chocolate

Gourmet coffee (Café gourmand) 9,00
Mini muffins, chocolate and hazelnut baci di dama, chestnut and whipped cream Mont-Blanc,
scoop of ice cream, fleur de sel caramel crème brûlée, pineapple mikado



OUR «LE CHALET DES GLACES»HOUSE
ICE CREAMS AND SORBETS
 (GLACES ET SORBETS)

Café liégeois	8.10
<i>Organic American Massaya coffee ice cream, whipped cream, toasted almonds</i>	
Mont-Blanc	8.80
<i>Ardèche chestnut ice cream, Madagascar Bourbon vanilla, chestnut cream, whipped cream, candied chestnut, milk caramel</i>	
Caramel sundae (Sundae caramel)	8.50
<i>Fleur de sel caramel ice cream, whipped cream, peanut coulis, Daim chips</i>	
Iced Paris Brest (Paris Brest Glacé)	8.50
<i>Piémont hazelnut ice cream, choux pastries, whipped cream, praliné coulis, caramelized hazelnuts</i>	
Dame Blanche	8.10
<i>Three scoops of Madagascar Bourbon vanilla ice cream, pot of Valrhona hot chocolate, whipped cream</i>	
Profiteroles with hot chocolate sauce	9.00
<i>Choux pastries filled with Madagascar Bourbon vanilla ice cream, pot of hot Valrhona Grand Cru chocolate</i>	
3 scoops of ice cream and sorbets (3 boules)	7.00
<i>Flavours : Madagascar Bourbon vanilla – Organic American Massaya coffee – Fleur de sel caramel – Ardèche chestnut – Pralognan genepi – Valrhona Nyangbo chocolate – Piémont hazelnut – Provence almond milk – Organic lemon with candied lemon zest – Organic Williams pear</i>	
Colonel « Taverne »	8.20
<i>Lemon sorbet, infused Gewurztraminer brandy 3cl</i>	
Alpine pasture (Alpage)	8.20
<i>Genepi ice cream, Genepi liqueur 3cl</i>	
Sir William's	8.20
<i>Pear sorbet, pear alcohol 3cl</i>	

TO FINISH YOUR MEAL, WE OFFER:
 (POUR BIEN TERMINER VOTRE REPAS)

Alsatian coffee (Café Alsacien)	8.50
<i>Created in Petite France one very cold night, it combines the aroma of coffee, the spirit of Marc de Gewurztraminer and the sweetness of cream</i>	
Caffè & Baci di Dama	6.00
<i>Espresso accompanied by the famous Piedmontese hazelnut and chocolate filled biscuits</i>	
Friendship grole - (Minimum 2 people/per person) (Grolle de l'amitié)	5.00
<i>Originally, Savoyard shepherds used to pour a mixture of coffee and hooch into their boots. We prepare it with coffee, sugar and infused and flambé Savoie grape brandy. Drink it all with friends without putting the "grole" down.</i>	
Our hooch basket (Le panier de gnôles de chez nous)	9.50

• Sarto Menu •

**Starter + main course
or Main course + dessert**

26€⁹⁰

Starter + main course + dessert

34€⁹⁰

Choice of starter

6 Burgundy Red Label snails (6 escargots)
Claude's terrine (Terrine de Claude)
Small flame-grilled tart (Pétite flam)

♦♦

Choice of main course

Fresh fillet of Arctic char (Filet d'omble chevalier)
(€2.00 surcharge)
Claude Bellang andouillette pork tripe sausage (Andouillette)
Savojarde tartiflette

♦♦

Choice of dessert

Crêpes Suzette (Crêpes)
Profiteroles with hot Valrhona chocolate
Your choice of ice cream (Coupe de glace au choix)

For children up to 10 years old

- Little Chimney Sweep Menu -

Main course + dessert

**Hot Dog on brioche bun, fresh cut fries
or Fresh Bömlo salmon, fresh cut fries**

♦♦♦

Vanilla "Vacky la vache"

12€⁰⁰