

Starters

- **Crunchy crabmeat puffs** (Croustillants de chair de tourteau) 9,90
Served with a mixed salad.
- **Mozzarella di Bufala and tomato stracciatella** (Tomates et mozzarella di Buffala) 13,00
Mozzarella di Bufala DOP, Green Zebra tomato, pineapple tomato, Cornue des Andes tomato, olive oil, basil.
- **6 Red Label Burgundy snails served in their shell** (6 escargots de Bourgogne) 11,50
Seasoned with garlic.
- **Mini tartiflette** 8,80
Farmhouse reblochon cheese, potatoes, Villaz lardons and onions. Mixed salad leaves.
- **Villaz artisanal charcuterie platter** (Assiette de charcuteries artisanales) 12,00
Giant sausage, finest cured ham, smoked rillettes. Borettane onions.
- **Tartare of fresh salmon chiffonade** (Tartare de saumon frais en chiffonade) 11,00
Served with toasts and mixed salad leaves.
- **Whitebait** (Petite friture d'ablettes) 8,90
Tartare sauce.

Salads

	Starter	Main course
● Savoyard salad (Salade Savoyarde) Mixed salad leaves, Saint-Ours cheese, potatoes, artisanal smoked ham, croutons and tomatoes.	9,90	14,90
● Warm Ferme La Closette goat's cheese salad (Salade au chèvre chaud de la Ferme La Closette) Artisanal goat's cheese from La Closette Farm served with poppy seeds and chives.	10,00	16,00
● Caesar salad (Salade César) Diced chicken breast, parmesan shavings, tomatoes, croutons, Caesar dressing.	11,40	15,50
● Refreshing salad (Salade fraîcheur) Mixed salad, melon, mushrooms, sun-dried tomatoes, marinated artichokes, crunchy peas.	11,50	16,50
● Summer salad (Salade estivale) Mixed salad leaves, smoked salmon, avocado, melon, sundried tomatoes, mushrooms and marinated artichokes.	12,00	18,00