



Summer 23 A La Carte Menu

Starters

Chicken liver parfait, caramelised red onion chutney, grilled Focaccia maison
€12

North Sea trout tartare, avocado, horseradish, dill, cucumber
€14

Mushroom rilette, pickled girolles, shimeji, grilled toast
€12

Salads

*AOP Italian Burrata and heritage tomato salad, basil dressing, crispy artichoke,
Focaccia crouton*
€18

*Yakatori Salmon salad, lemon quinoa, crispy asian salad, edamame, broccolini,
soy, ginger and tahini dressing*
€22

*Cedar smoked duck and couscous salad, grilled apricot, feta, toasted almond,
fennel and rocket*
€18

*Chicken Caesar salad, grilled chicken thigh, baby gem, cucumber, bacon crumb,
slow cooked egg yolk*
€20

Mains

French origin Bavette steak, herb chimichurri, frites, salad
€25

Pan seared Morzine trout a la Grenobloise, potato fondant, broccolini
€28

Slow roast pork loin, creamy polenta, green beans, sauce verte
€28

*Fricassee of peas and broad beans, whipped lemon ricotta, broad bean falafel,
toasted pumpkin seeds*
€18

*Pan fried Sea bass, saffron risotto, braised fennel, calamari, mussels, rouille, orange
Barigoule*
€28

Sides

All €5

Frites

Pomme grenaille

Buttered greens

Green salad

Desserts

Pistachio creme brulee, raspberry financier
€12

Dark chocolate Crémeux, mango, passionfruit, honeycomb
€12

White chocolate cheesecake, strawberry, almond crumb
€12

**Lunch is served at Hotel du Lac between 12noon and 3pm, dinner is served
between 6pm and 10pm.**

Reserve your table online or call us on +33 (0) 6 03 56 85 05