



À LA CARTE MENU

Starters

Chicken liver parfait, red onion chutney, toasted focaccia - €12

Mushroom rilette, pickled Shimeji & girolle, toasted focaccia (v) - €12

Tuna tartare tostada, avocado, mango, piquillo pepper, passionfruit and cucumber - €15

Salads

Asian glazed salmon, lemon and lime quinoa, sesame, edamames, asian slaw, broccolini, soy & tahini dressing - €22

Asian glazed halloumi, lemon and lime quinoa, sesame, edamames, asian slaw, broccolini, soy & tahini dressing (v)- €20

Caesar salad, panko chicken thigh, baby gem, cucumber, bacon, crouton, confit egg, Caesar dressing - €22

Burrata and Heritage tomato, basil vinaigrette, artichoke, radish, focaccia crouton - €22

Mains

Herb potato gnocchi, peas, broad beans, grilled artichoke, whipped lemon ricotta, pickled radish, cherry tomato, radicchio (v) - 22€

Morzine trout, crushed herb potatoes, tomato beurre blanc, capers, olive, herb salad - €29

French bavette steak (~180g), fries, salad, herb chimichurri and béarnaise sauce - €28

Faux-filet steak (~300g), fries, salad, herb chimichurri and béarnaise sauce - €32

Fish of the week - Market price

Sides €5 : Fries / Green salad / Butter green beans

Kids Menu - 10 €

Steak haché, fries, salad / Nuggets, fries, salad / Tomato pasta
+Mini Sunday



Desserts And Ice Cream

Strawberry and pistachio millefeuille - €12

Vanilla crème brûlée, green apple, almond Financier - €12

Dark chocolate crémeux, mango compote, passion fruit caramel, honeycomb - €12



Scoop : 3€

Supplément chantilly : 1€

Supplément coulis chocolat : 1€

Parfums Glaces:

Vanille de Madagascar / Vanilla

Fraise / Strawberry

Passion (vegan) / Passion Fruit

Chocolat au lait / Milk Chocolate

Caramel beurre salé / Salted caramel

Menthe chocolat / Mint Chocolate

Citron Vert (vegan) / Lime

Bâtonnet :

Magnum amande - 4,20€

Magnum chocolat blanc - 4,20€

Cornetto Vanille - 3,70€

Push Up Haribo - 3,50€

Calippo Cola - 3,50€

Twister Mythicools - 3,50€