

Planchettas

Platter of regional Savoie cold cuts	12
Regional cheeses	14
Mixed platter of regional cold cuts and cheeses	16

Starters



Traditional Ceasar salad with chicken and parmesan cheese	19
Ruitor salad country ham & crispy goat cheese with honey	19
Winter gourmet salad, quinoa, roasted potimarron, chestnuts & walnuts oil vinaigrette	24
Oysters "Fines de Claires" n°3 according to the market price	Price

Incontournables

Savoyard Croque-Monsieur, with cheezy bechamel	16
Traditional Savoyard Tartiflette with Reblochon fermier	24
Ruitor Burger, bun from Meribel's baker & fries : beef, raclette cheese or cheddar, caramelized red onions, crispy bacon, salad & mustard mayonnaise	24
Beef Tartare & french fries prepared at your table	26
Boîte chaude « Mont d'Or » cold cuts & potatoes	26

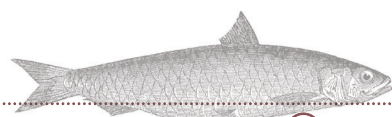
All our dishes are served with a mix of fresh green salad.

Pastas & Risottos



Linguine or penne De Cecco	
- Sauce Arrabiata or Bolognese	18
- Mushroom sauce	22
Royan Raviolis with gratinated cheese and regional ham	19
Risotto "Arborio" with Melanosporum' truffles	26

Vegetarian dishes



Fishes

Gambas Wok thaï style, chinese noodles, beans sprout, peppers, coriander and sweet & sour sauce	26
Omble Chevalier « from our lakes » & crayfish fricasee, served with stewed vegetables	29

Argentinean Grill



Farmer's chicken	19
Pork Rib lacqered with spices	22
Beef skirt steak	24
Duck breast	28
Sweetbreads just grilled, Argentinean style	32
Beef Entrecôte simple / double	32/61
Mature Entrecôte simple / double	36/65
Beef Fillet	38
Beef Rib	79
Mature Beef Rib	92
<i>served for 2 people - 30 to 40 min waiting</i>	

Our meats have been selected by our owner Mr Raoul Fenestraz and are served with a mix of fresh green salad and at your preference with : vegetables or french fries or mashed potatoes.
Sauce : 3 peppers, béarnaise or chimichurry or mushrooms.



Desserts

Dessert of the day	9
Traditional crème brûlée with vanilla	9
Our Jars :	10
- Cheesecake with red fruits	
- Chocolate in a Liégois Style	
- Lemon pie	
- Tiramisu	
Paris-Méribel : choux pastry filled with caramelized white chocolate & raspberry vinaigrette	10
Gourmet coffee or tea	12,5

All deserts are prepared by our Pastry Chef Sébastien Thomas.

Price in euros, taxes & service included.



Kid's Menu (-10 y/o) 16€

Main Course

Linguine or penne Bolognese
Royan raviolis with gratinated cheese
Homemade Nuggets & french fries
Steak haché & french fries
Cod Fish Fillet & vegetables

Desserts

Kids icecream
Sparkling Chocolate Mousse

Menu served with syrup.

Daily Inspirations

Soup / Velouté at will - 14
Chef's Risotto - 19
Burger Creation - 26

Les Rendez-Vous de La Table

19€

Monday

Duck Parmentier

Tuesday

Potée Savoyarde

Wednesday

Beef Bourguignon

Thursday

Veel head & gribiche sauce

Friday

Fisherman's Marmite in "bouillabaisse" style

Saturday

Traditional Alsatian choucroute

Sunday

Pot-au-feu & "os à moelle"



MAISON FENESTRAZ
DEPUIS 1966