

Planchettas

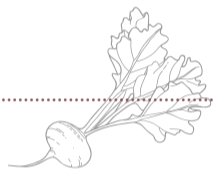
Platter of regional Savoie cold cuts	14
Regional cheeses	16
Mixed platter of regional cold cuts and chesses	18
Sea Platter: salmon rilette, white tarama, cod accras, smoked salmon	20



Starters

Egg casserole "à la vigneronne" Savoie red wine sauce	13
Creamy burratina candied tomatoes & black olives Kalamata	19
Foie gras prepared by our Chef, chutney pear-fig & toasted country bread	22

Salads



Ruitor salad country ham & crispy goat cheese with honey	20
Winter gourmet salad oak leaf, roasted pumpkin & butternut, conference pear, baked apple, beetroots, pomegranate, Walnuts & fried onions oak	21
Traditional Ceasar salad with chicken & parmesan cheese	22
Poke Bowl marinated salmon, rice, avocado, cucumbers, mango & red onions	24

Pastas & Risottos



Linguine or Penne De Cecco Sauce Arrabiata, Bolognese, Carbonara	18
Royan Raviolis with gratinated cheese & regional ham	19
Salmon-spinach & ricotta lasagna	21

Everything is homemade by our Chef Laurent Bonnarens & his team.

Chef's speciality Vegetarian dishes Gluten-free dishes

Price in Euros, taxes & service included

La Table



MAISON FENESTRAZ



Main Courses

Savoyard Croque-Monsieur, with cheesy bechamel	16
Roasted vegetables casserole	20
Traditional Savoyard Tartiflette with Reblochon fermier	24
Ruitor Burger & fresh fries : beef steak, caramelized fried onions, crispy bacon, salad, raclette cheese or cheddar	25
Argentine Burger & fresh fries : piece of grilled beef, ham, salad, tomato, emmental, chimichurry sauce, pita bread	26
Monkfish roast, fresh thyme risotto, Savagnin butter	26
Beef Tartare & fresh fries Prepared at your table	26
Beef Tartare in mediterranean style & burrata & fresh fries	29

Argentinean Grill

Farmer's chicken	22
Beef skirt steak	25
Duck breast	28
Lamb chops	32
Beef Entrecôte 220gr	35
Mature Entrecôte 220gr	39
Beef Fillet 220gr	38
Sweetbreads just grilled, Argentinean style	39
Beef Rib 1,100 kg Served for 2 people - 30 to 40 min waiting	95

Our meats have been selected by our owner Mr Raoul FENESTRAZ and are served at your preference with : **pepper sauce, béarnaise, chimichurry or bordelaise.**

It also come with green salad and at your preference with vegetables **or** fresh french fries **or** homemade mashed potatoes.

Daily Inspirations

Soup or Velouté at will - 14
Chef's Risotto - 21

Les Rendez-Vous de La Table

19€

Monday

Duck Parmentier

Tuesday

Potée Savoyarde

Wednesday

Bourguignon

Thursday

Savoyard Croziflette

Friday

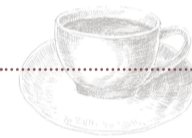
Fisherman's Marmite in "bouillabaisse" style

Saturday

Traditional Alsatian choucroute

Sunday

Pot-au-feu & "os à moelle"



Desserts

Dessert of the day	9
Traditional crème brûlée with vanilla	9
Blackcurrant iced parfait & creamy chestnut	9
Mi-cuit chocolate	11
Our Jars :	11
- Cottage cheese mousse, red fruit compote & streusel	
- Chocolate mousse, praline touch & pecan nuts	
- Tiramisu	
Paris-Méribel : choux pastry filled with caramelized white chocolate & raspberry touch	11
Gourmet coffee or tea	12,5
Colonel ice cream 3 lemon ice bowls & vodka	13



MAISON FENESTRAZ
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