



Nuits Savoyardes

Pour commencer...

Soupe à L'oignon Gratinée	8
Escargot Feuilletés with chanterelle mushrooms, pearl onions and a red wine sauce	11
Endive Salade with walnuts, Arkansas black apples, and a Roquefort dressing	10
Wild Gulf Shrimp Napoleon with organic Bacon avocado mousse, tomato pesto, phyllo & herb oil	11
Arugula and Fresh English Pea Salad with lemon zest, Brebrouse cheese and a lemon mint vinaigrette	9

Pour manger...

<u>Fondue</u> - Aged Comté, Swiss Emmental and Beaufort cheese	
Savojarde - served with croutons and mixed greens	18
Paysanne - served with croutons, fingerling potatoes, bacon and mixed greens	19
Forestière - served with chanterelle mushrooms, served with croutons & mixed greens	20

Raclette de Montagne

Classique -served with French fingerling potatoes and mixed greens	19
Royale - served with salami de canard, La Rosette de Lyon, and La Quercia prosciutto with cornichons & pearl onions	23

Tartiflette

Savojarde - with Reblochon cheese, bacon, Washington red potatoes, onions & crème fraîche served with mixed greens	16
Du Chef - with salmon, Reblochon cheese, Washington red potatoes, onions & crème fraîche	17
<u>Le Burger Savoyard</u> - 1/3 lb of Masami Kobe, Reblochon cheese, bacon, tomatoes, butter lettuce, grilled red onions & aioli on ciabatta with a side of fries	13