



Welcome to La Rôtisserie des Barmes de l'Ours

(Gourmet mountain cuisine)

Information on the allergens is at your disposal.

Our meat origins can be found on the slate.

Prices in Euro, taxes and service included.



STARTERS

Soup of the day	24	Steamed leek, cesar sauce	21
A must-try squash soup, chestnuts and squash seeds	24	Snails from Savoie, herb ravioli and parsley broth	26
Potato and beaufort pie to share for 2	25/pers	Home made pâté croûte, venison, foie gras and morels	26
Green salad, seared scallops, avocado, dried blueberries	28	Boneless pig's trotter, crepinette style	24
Fondant and crisp vegetable salad, carrot vinaigrette	21	Crawfish gratin with Chignin Bergeron wine	26

Our suggestions...



PASTA: LINGUINE OR PENNE

Bolognese	32	Pesto	29
Carbonara	32	Rigatoni in Beaufort cheese wheel, truffles	58
Tomato	29		

VEGETARIAN

Herbed gnocchi with spinach and hazelnuts	36	Polenta, mushroom and chestnut	38
Celery risotto in smoked raclette cheese wheel, black truffle	52	Vegetarian pot-au-feu and vegetable consommé, gribiche sauce	36

SEAFOOD

Cooked Savoie trout meunière

42

Fine scallops, hazelnut gremolata

46

Garnish : Mushroom polenta, mashed potatoes, fresh French fries, green salad, rice,
potatoes, spinach or steamed vegetables

Extra Garnish 10 / Truffle Supplement 15



TRADITIONAL DISHES

"RÔTISSERIE"

Beef pot-au-feu with vegetables in broth and gribiche sauce	42	Butterflied Bresse pigeon, well-seasoned juice	48
Cordon bleu sweetbreads, vinegar jus	54	Beef cheek Rossini	54
Frogs in their parsley butter	46	Venison stew with mondeuse wine	44
Andouillette sausage and mustard	42	Beef Rib, marrow bone and béarnaise sabayon	44
Prime rib of Galice beef for 2, marrow bone and béarnaise sauce	75/pers	Prime rib of Salers beef for 2, marrow bone and béarnaise sauce	60/pers

OUR SPIT-ROASTED MEATS

Free-range poultry, carcass jus with thyme

42

Knuckle of ham and mustard sauce

42

Roast leg of suckling lamb in garlic sauce for 2
46/pers

Garnish : Mushroom polenta, mashed potatoes, fresh French fries, green salad, rice, new potatoes, spinach or steamed vegetables

Extra Garnish 10 / Truffle Supplement 15



DESSERTS

DINNER ONLY

Cheese and dessert buffet

24

LUNCH ONLY

Citrus dessert in texture

16

Chocolate dessert

16

Traditional tiramisu

16

Waffle with toppings

16

Madagascar vanilla “crème brûlée”

16

Suggestion of the day

16