



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	White asparagus, cesar sauce	21
A must-try squash soup, chestnuts and squash seeds	24	Snails from Savoie, herb ravioli and parsley broth	26
Green salad, seared scallops, avocado, dried blueberries	28	Home made pâté croûte	26
Fondant and crisp vegetable salad, carrot vinaigrette	21	Boneless pig's trotter, schnitzel style	24
Crawfish gratin with Chignin Bergeron wine	26		
Our suggestions...			



PASTA: LINGUINE OR PENNE

All our pasta dishes are served with Parmesan

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

VEGETARIAN

Polenta, mushrooms and chestnut	38	Vegetarian pot-au-feu and vegetable consommé, gribiche sauce	36
Celery risotto, “vin jaune” and black truffle	54		

SEAFOOD

Cooked Savoie trout meunière

42

Fine scallops, virgin squash, saffron and hazelnut

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"

Prime rib of Galice beef for 2, marrow bone and béarnaise sauce	75/pers	Prime rib of Premium beef for 2, marrow bone and béarnaise sauce	65/pers
Frogs in their parsley butter	46	Beef cheek Rossini	54
Andouillette sausage and mustard	42	Beef ribeye, marrow bone and béarnaise sabayon	49
Sweetbreads, meat jus	56	Butterflied Bresse pigeon, meat jus	48
"Fin Gras du Mézenc" beef pot-au-feu, vegetables in broth and gribiche sauce	42		

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

Madagascar vanilla “crème brûlée”

16

Suggestion of the day

16