

Welcome to our trabla;

Let yourself be transported through our menu prepared by a passionate team that puts local products, carefully selected by the chef, at the heart of its cuisine.

"This kitchen is a world of which the chimney is the sun" Victor Hugo

Deliciously,
The Chemenaz team





Menu terre de savoie

4 courses : Starter/Main/ Cheese/Dessert 45€
 3 courses : Starter/Main/Dessert 37€
 2 courses : Starter/Main or Main/Dessert 32€
 Any modification will result in an additional charge

Starters

Egg and truffle +3€ Modern farcement The cortil of the chemenaz +3€

Main

Pie or chosen pieces game +7€

Poultry supreme with crayfish

Pike and beetroot with verjus sauce +4€

Spiced smoked trout

Vegetable garden and its gnocchis

Cheese

Cheese plate from the Val d'Arly cooperative Plain faisselle or with blueberry

Desserts

Verbena chocolate cube refreshed with lemon eucalyptus +3€ Iced nougat
Lemon and clove dessert



Menu Inspiration du chef 42€

Any modification will result in an additional charge Starter/Main/Dessert

Homemade food with fresh products.

Daily renewal.

Savoyard specialties

Tartiflette, with green sa	alad	21€

For 2 people minimum:

Fondue truffle	42€/pers
Fondue with Champagne	34€/pers
Fondue savoyarde du Val d'Arly	30€/pers
Fondue with porcini mushrooms	32€/pers

(Served with local charcuterie Mégevane and salad)

For 2 people minimum:

Smoked raclette au fromage du Val d'Arly	30€/pers
(Served with local charcuterie Mégevane, potatoes and salad)	

Additional plate of charcuterie 10€

KIDS MENU 19€

Chef suggestion
Ask our team, up to 11 years
Beverage to choose from among our selection

