

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 47€
3 courses : Starter/Main/Dessert 39€
2 courses : Starter/Main or Main/Dessert 33€
Any modification will result in an additional charge

Starters

Féra carpaccio like a monochrome +2€ Quail eggs and hummus Mosaic of heirloom tomatoes

Main

Poultry with verbena
Fish from our lakes, grilled with binchotan, choron sauce +4€
Trout confit with spices, aniseed butter
Lamb selected pieces or in pie, garlic toum +6€
Multicolored gnocchi and its vegetable garden

Cheese

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

Desserts

Our interpretation of rice pudding Chocolate like an after eight[®] Strawberry and pistachio glazed Vacherin +2€



Menu Inspiration du chef 45€

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

Homemade food with fresh products.

Daily renewal.

Savoyard specialties

Tartiflette, with green salad 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

