

## 'A la carte'

La Maison Carrier restaurant

### Starters

- Rustic soup with green cabbage,** 16 €  
local sausage and crusty bread
- Homemade terrine with chicken liver** 17 €  
chestnuts cream and mushroom in vinegar
- Curly salad with nuts,** 17 €  
fresh goat cheese and « coppa », mirabelle vinaigrette
- Homemade black pudding** 18 €  
with sautéed potatoes, bacon, pears and onions
- Calf head, with spicy herb sauce** 17 €
- Half cooked/half home-smoked salmon** 21 €  
candied beetroots and rutabaga cream
- Pan-fried duck foie gras** 27 €  
swisschards from our garden cooked in a local cream and "Arnad" bacon

### Freshwater and seawater fish

- Homemade pike dumplings** 28 €  
with a crayfish sauce, Piedmontese risotto
- Poached char fish fillet** 24 €  
muslin of pumpkins, steamed potatoes
- Blue lobster grilled on a plancha** 33 €  
coral butter and pilaf rice

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### Main dishes

<b>Matured Beef "faux filet" plancha</b> muslin of pumpkins and local potato cake	30 €
<b>Stew "Blanquette" of veal</b> local bacon and ceps, pilaff rice	26 €
<b>Rack of lamb cooked in the open fire (for 2 people)</b> jerusalem artichoke, artichokes and toasted sweetnuts	30 €/person
<b>Winter vegetables</b> butter sauce, wild mushrooms "fricassee" and side of the day	19 €
<b>Grilled pig's trotter with bearnaise sauce</b> Savoyard potato gratin	18 €
<b>Dish of the day</b>	17 € week 19 € weekend
<b>Pheasant supreme cooked in low temperature</b> green cabbage stew and steamed potatoes	26 €
<b>Boar stew with quinces caramelized</b> "coffa" sauce and local potato cake	25 €
<b>Steack of dear cooked on a plancha</b> huckleberries juice, candied parnips in a honey and local potato gratin	28 €

### Cheese specialities

<b>Macaroni pasta gratin with wild mushrooms</b> and Fontine cheese from Val d'Aosta	21 €
<b>Risotto with broad-beans</b> breast of pork from "Montroc" with honey, crusty of parmesan	22 €
<b>Half Savoyard, half Swiss fondue</b> Beaufort and Vacherin Fribourgeois	21 €



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### Desserts

<b>A selection of Savoie cheeses</b>	15 €
<b>Carousel of Grandmother's tarts</b>	15 €
<b>Local plum fritters</b> red wine "Mondeuse" sauce with milk ice cream	12 €
<b>"Nougat glacé" with dried fruit</b> blueberries coulis and biscuit butter	12 €
<b>Crumble in pears and bitter chocolate</b> mascarpone cream and pears sorbet	12 €

### Coffee

**Chocolates and honey madeleine cakes will be served with coffee**  
( It is highly recommended to dip the Madeleine in your red wine! )

### Practical information

#### Opening times La Maison Carrier restaurant

- Lunch service : 12noon to 2pm
- Afternoon : 2pm to 4pm
- Dinner service : 7pm to 9.30pm

#### Weekly closure

Monday & Tuesday,  
except Tuesdays from  
mid-July to end of August

#### Annual closure 2019

- From Sunday 26th May to Thursday  
13th June 2019 including  
Reopening on Friday 14th June 2019  
for the dinner

