

Lunch menus

Dish of the day - 17 € the week, 19 € on Saturday and Sunday

'Menu du marché' - 26 €

Starter + Main dish or Main dish + Dessert Except weekends

Curly salad with nuts,

fresh goats cheese and "coppa", mirabelle "vinaigrette"

OR

Calf head with spicy herb sauce OR

Homemade terrine with chicken liver

chestnuts cream with mushroom in vinegar

Dish of the day

(Refer to the dish of the day)

OR

Suggestion of the day

Honey madeleines and chocolates

OR

Dish of the day

(Refer to the dish of the day)

OR

Suggestion of the day

Carousel of Grandmother's tarts

Honey madeleines and chocolates

Children's menu - 14 €

Until 8 years

For your children, we will compose a menu together













Lunch and dinner menus

'Menu de la maison' - 33 €

Rustic soup with green cabbage, local sausage and crusty bread

Half cooked/half home-smoked salmon, candied beetroots and rutabaga cream

OR Homemade black pudding,

with sautéed potatoes, bacon, pears and onions

Dish of the day
OR
Suggestion of the day

Selection of Savoie cheeses OR

Carousel of Grandmother's tarts

Honey madeleines and chocolates

Whole pork Menu – 45 €

Homemade chicken liver terrine chestnuts cream and mushroom in vinegar

Homemade black pudding,

with sautéed potatoes, bacon, pears and onions

Grilled pig's trotter with bearnaise sauce

Boar stew with quinces caramelized,

"coffa" sauce and local potato cake

Selection of Savoie cheeses

Carousel of Grandmother's tarts Madeleines au miel et chocolats













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







