

'A la carte'

La Maison Carrier restaurant

Starters

- Watercress "potage"** 17 €
double cream and crusty bread
- Homemade terrine with chicken liver** 17 €
candied onions with balsamic and mushrooms in vinegar
- "Barbe de capuchin" salad, uncook ham from Montroc home-smoked** 17 €
parmesan cheese, pear and honey
- Homemade black pudding** 18 €
with sautéed potatoes, bacon, pears and onions
- Calf head, with spicy herb sauce** 17 €
- Half cooked/half home-smoked salmon** 22 €
slightly acid colour carrots and creamy goat's cheese
- Ballotine of duck foie gras** 29 €
compote of peppers and raspberries with balsamic vinegar saffron's brioche

Freshwater and seawater fish

- Homemade pike dumplings** 28 €
with a crayfish sauce, Piedmontese risotto
- Poached char fish fillet** 26 €
green asparagus and young carrots
- Fera fish fillet pan fried on a skin** 27 €
Mondeuse' butter and pan fried potatoes
- Sole fish cooked on a bone like " Meunière "** 35 €
candied tomatoes and steam potatoes

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Main dishes

- Matured Beef "faux filet" plancha** 30 €
red onions juice and potatoes gratin
- Veal steak "onglet" cooked with parsley** 26 €
green asparagus and young carrots
- Rack of lamb cooked in the open fire (for 2 people)** 31 €/person
white asparagus and fresh peas cooked in stew
- Spring vegetables** 19 €
butter sauce, wild mushrooms "fricassée" and side of the day
- Grilled pig's trotter with bearnaise sauce** 19 €
Savoyard potato gratin
- Dish of the day** 17 € week
19 € weekend
- Free-range poultry's supreme cooked in a low temperature** 26 €
candied tomatoes and pan-fried potatoes "Ratte"
- Haunch of young pig braised in a hay** 25 €
spring onions and local potato cake

Cheese specialities

- Macaroni pasta gratin with wild mushrooms** 21 €
and Fontine cheese from Val d'Aosta
- Parmigiano risotto** 27 €
blue lobster, white asparagus and juice lobster's head
- Half Savoyard, half Swiss fondue** 21 €
Beaufort and Vacherin Fribourgeois



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Desserts

A selection of Savoie cheeses	15 €
Carousel of Grandmother's tarts	15 €
Local plum fritters red wine "Mondeuse" sauce with milk ice cream	12 €
Cinnamon cream "Verrine" poached pear and almonds biscuits	12 €
Chestnuts and chocolate 'Dacquoise' praliné's cream and vanilla ice cream	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

