

## 'A la carte'

La Maison Carrier restaurant

### Starters

- Appetizer buffet and crudités** 18 €  
herbs salad from the garden and mountain charcuterie
- Homemade terrine with chicken liver** 17 €  
candied onions with balsamic and mushrooms in vinegar
- Homemade black pudding** 18 €  
with sauted potatoes, bacon, pears and onions
- Calf head, with spicy herb sauce** 17 €
- Summer salad, coppa, parmesan shavings** 17 €  
and golden "croutons" pear and honey
- Ballotine of duck foie gras** 29 €  
compote of peppers and raspberries with balsamic vinegar, safron's brioche
- Half cooked/half home-smoked salmon** 22 €  
virgin oil marinated zucchini, goat and dill cream

### Freshwater and seawater fish

- Homemade pike dumplings** 28 €  
with a crayfish sauce, Piedmontese risotto
- Poached char fish fillet** 26 €  
young carrots and sun-dried tomatoes, herbs juice from our garden
- Fera fish fillet pan fried on skin** 27 €  
Mondeuse' butter and pan fried potatoes "Ratte"
- Sole fish cooked on a bone "like Meunière"** 35 €  
steam potatoes and lemon butter



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**Main dishes**

- Matured Beef “Faux Filet” cooked on a plancha** 30 €  
red onions juice and potatoes gratin
- Braised veal shank with savory** 26 €  
Potatoes mousseline
- Rack of lamb cooked in the open fire (for 2 people)** 31 €/person  
young summer vegetables and crunchy roquette
- Grilled pig's trotter with bearnaise sauce** 19 €  
Savoyard potatoes gratin
- Summer vegetables** 19 €  
Herbs juice from our garden, wild mushrooms “fricassee” and side of the day
- 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
- Piemonnd risotto,** 27 €  
blue lobster, parmesan chip and juice’s lobster head
- Half Savoyard, half Swiss fondue** 21 €  
Beaufort and Vacherin Fribourgeois



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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>Strawberry and rhubarb from the garden soup</b> strawberry sorbet and butter cookie	12 €
<b>Apricot and white chocolate</b> pistachio cookie and apricot coulis	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 3rd November to  
Thursday 5th December 2019  
including  
Reopening on Friday 6th December  
2019 for the dinner

