

Lunch menus

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

'Menu du marché' - 26 €

Starter + Main dish Main dish + Dessert Except weekends

Appetizers buffet and crudités

herbs salad from our garden and mountain charcuterie

Calf head with spicy herb sauce

Homemade terrine with chicken liver

candied onions with balsamic and mushrooms 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)

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 €

Summer salad

coppa, parmesan shavings and golden "croutons", pear and honey

OR

Half cooked/half home-smoked salmon,

virgin oil marinated zucchini, goat cheese and dill cream

OR

Homemade black pudding,

with sauted 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 - 46 €

Homemade chicken liver terrine

candied onions with balsamic and mushrooms in vinegar

Homemade black pudding,

with sauted potatoes, bacon, pears and onions

Grilled pig's trotter with bearnaise sauce

Haunch of young pig braised in a hay

spring onions and local potato cake

Selection of Savoie cheeses

Carousel of Grandmother's tarts Honey madeleines and chocolates













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







