

## 'A la carte'

La Maison Carrier restaurant

### Starters

- Rustic soup** 18 €  
with cabbage, red onions and carrots, local smoked sausage
- Homemade terrine with chicken liver** 17 €  
quince compote with "xérès" and mushroom
- Homemade black pudding** 18 €  
with sauted potatoes, bacon, pears and onions
- Calf head, with spicy herb sauce** 17 €
- Chicory and walnuts, homemade smoked raw ham** 17 €  
honey and "gruyère" cheese from Montroc
- Pan-fried duck foie gras** 28 €  
chestnuts cream and candied parsnips with honey, crusty "roquette" salad
- Half cooked/half home-smoked salmon** 22 €  
turnips in hazelnut oil and "frisée" salad

### Freshwater and seawater fish

- Pike "quenelle"** 28 €  
with crayfish from our lakes, piedmontese risotto
- Poached char fish fillet** 26 €  
Salsify and broad bean cooked in a local cream
- Pan fried piece of sea trout** 25 €  
Red wine Mondeuse' butter, Brussels sprout and "Ratte" potatoes fricassé
- Fera fish filet from Lemane** 27 €  
cooked like "Grenobloise" and steamed potatoes



**'A la carte'**  
La Maison Carrier restaurant

### Main dishes

<b>Beef filet cooked on a plancha</b> Brussels sprout and Arnad bacon, "Ratte" potatoes fricassé	32 €
<b>Whole roasted duckling "magret"</b> salsify cooked in a local cream	27 €
<b>Rack of lamb cooked in the open fire (for 2 people)</b> seasonal vegetables	30 €/person
<b>Grilled pig's trotter with bearnaise sauce</b> Savoyard potatoes gratin	19 €
<b>Plates of Autumnal vegetables</b> Herbs juice from our garden, wild mushrooms "fricassee" and side of the day	19 €
<b>Dish of the day</b>	17 € week 19 € weekend

### Games

<b>Venison stew</b> with hackberries, white young onions and local potato cake	28 €
<b>Wild boar filet cooked on a plancha</b> chestnuts cream and candied turnips with honey	26 €
<b>Piece of deer cooked in a low temperature</b> povrade sauce and pumpkins gratin	28 €

## 'A la carte'

La Maison Carrier restaurant

### Cheese specialities

<b>Macaroni pasta gratin with wild mushrooms</b> and Fontine cheese from Val d'Aosta	22 €
<b>Piedmont risotto</b> with pumpkins and hazelnuts and parmesan chips	27 €
<b>Half Savoyard, half Swiss fondue</b> Beaufort and Vacherin Fribourgeois	21 €

### 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>Génépi's iced parfait</b> quince's compote with almonds and biscuit butter	12 €
<b>"Bagnarde" tart</b> with figs and honey, 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 3rd November to  
Thursday 5th December 2019  
including  
Reopening on Friday 6th December  
2019 for the dinner

