

'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 for leman lake, 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
- Freshwater salmon cooked like "Grenobloise"** 27 €
and steamed potatoes





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Main dishes

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

Games

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



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Cheese specialities

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

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 €
Génépi's iced parfait quince's compote with almonds and biscuit butter	12 €
"Bagnarde" tart 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

