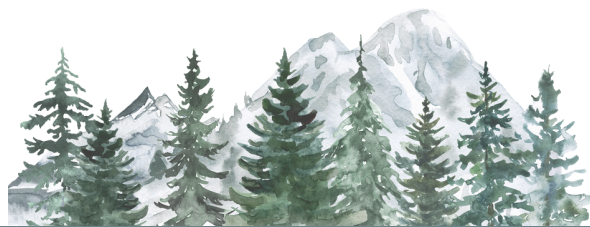


Le Mont Joly

◇ BISTROT ◇



APPETIZERS TO SHARE

Mountain cold cuts	14 €
Home-smoked trout, <i>chive and lemon cream</i>	12 €
Croque-Monsieur, <i>with Beaufort, ham and mushrooms</i>	12 €

STARTERS

Seasonal soup *	14 €
Organic egg from Marin,* <i>red kuri squash and hazelnuts, smoked local sausage</i>	16 €
Perch from Lake Geneva, <i>rouille sauce and mesclun salad</i>	19 €
Pâté en croûte, <i>with foie gras, poultry and pork, prune confit</i>	18 €

DISHES

Marlens Trout, <i>braised pointed cabbage and beurre blanc with fish roe</i>	32 €
Veal ramp, Brézain smoked cheese, <i>traditional mashed potatoes, honey-mustard sauce</i>	34 €
Local Burger, <i>home-made bun, beef, farm bacon, local cheese, caramelized onions, garlic and chive mayonnaise, homemade fries and green salad</i>	29 €
Local seasonal vegetables, **..... <i>chestnut and grilled bread cream</i>	28 €
Cheese Fondue, <i>Beaufort, Fontina, Vacherin fribourgeois, with green salad</i> <i>(minimum for 2 persons, price per person)</i>	24 €

SEASONAL MARKET MENU

From Wednesday to Saturday for lunch

Starter / Main or Main / Dessert	27 €
Starter / Main / Dessert	35 €

*Menu based on seasonal ingredients and the chef's
inspiration - please ask your server for details*

SUNDAY DELIGHT

Roasted Chicken
from Chambotte Farm

25 € / person

DESSERTS

Selection of cheeses, <i>from the Roches Fleuries farm</i>	14 €
Lemon meringue tart	10 €
Crème brûlée	10 €
Le Paris-Brest	10 €
Ice creams and sorbets 1 scoop	3.50 €
2 scoops	6 €
3 scoops	9 €
Whipped cream supplement	1 €

CHILD'S MENU

Syrup with water

Breaded chicken or Roasted fish

Seasonal vegetables or Homemade fries

Ice cream scoop or Dessert of the day

17 €

* These dishes are available in a vegetarian version upon request. ** A vegan alternative can be prepared upon request.

A list of allergens is available on request. Origin of our meats : Rhône-Alpes, France. All our rates include taxes and service. Prices in Euros.

