



Le Mont Joly

◆◆ BISTROT ◆◆

Open from Wednesday to Sunday,
from 12am to 2pm and 7pm to 9pm

STARTERS

- 📍 « Murgat » Fishery trout tartar 19 €
Cucumber and fresh herbs, mango and passion fruit dressing
- 📍 Traditional Pâté en croute 18 €
Made with porc, poultry and mustard
- Vitello tonnato served on a parmesan crust 20 €
Capers, aragula salad and sun-dried tomatoes
- V Young leaves salad 16 €
Cherry tomatoes, cucumber, mint and coriander, parmesan cheese
- 📍 V Mint scented pea velouté 18 €
Fresh goat cheese and bread croutons

CLASSICS

- Charolais beef burger 24 €
Barbecue sauce, bacon, Reblochon cheese, French fries and salad
- Homemade beef tartar 26 €
French fries and young leaves salad
- Savoyard fondue, 3 cheeses 22 €
- Savoyard fondue 34 €
3 cheeses, potatoes, cured meats and salad
- Homemade tartiflette 22 €
Grilled potatoes, Reblochon cheese, bacon, onions, salad

SPECIALITIES

- Grilled stone bass 32 €
Vegetables and creamy aioli
- Roasted leg of lamb 29 €
Eggplant caviar, black olives, coriander and yogurt dressing
- Orzo pasta cooked like a risotto 24 €
Tomatoe and stracciatella, oregano and Savoy ham
- V Vegetable stew 22 €
Served in « cocotte » barigoule cooking
- V Eggplant caponata 20 €
Black olives, tomatoe and basil

APPETIZERS

- Crispy Reblochon roll 8 €
Bacon and rosemary
- Selection of local cured meats 14 €
- V Raw vegetables sticks 8 €
Fresh cream, basil pesto and mashed anchovies
- V Croque-monsieur 15 €
Truffle, ham and Abondance cheese
- V Focaccia bread 12 €
Served with artichoke purée, olive tapenade and preserved tomatoes
- Onion pie scented with summer truffles 10 €

TO SHARE

- 📍 Local roasted duck fillet with red berries 30 € / pers.
Creamy polenta and gravy
- Beef rib from Normandy region 60 € / pers.
Bearnaise sauce and Pont Neuf potatoes
- Roasted fish of the day on request
Quinoa salad with fennel and virgin dressing

DESSERTS

- V Pineapple carpaccio 9 €
Basil and lime sorbet
- Floating island 9 €
Custard cream and toffee
- Vanilla ice cream 10 €
Fresh red fruits and whipped cream
- Blueberry sorbet 10 €
Genepi ice cream and whipped cream

DESSERTS TO SHARE

- Armancette's Paris Brest 10 € / pers.
Hazelnut ice cream
- Red fruits pavlova and vanilla cream 12 € / pers.
- Treat of the moment 10 € / pers.

KID'S MENU - 17 €

- Burger steak or fish
- French fries or vegetables or classic pizzetta
- Chocolate cookie fondant or Ice cream scoop
- Water syrup

A list of allergens is available on request. Origin of our meats: France. All our rates include taxes and service. Prices in Euros.
The products we offer are subject to market seasonality, and may therefore, be unavailable.

Vegan product or possibly vegan

Locally sourced products

Accessible to people with reduced mobility

