

Le Mont Joly

>→ BISTROT →

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

STARTERS

0	Raw and cooked mushroom tart	9€
	Traditional Pâté en croûte	.8€
	Vitello tonnato served on a Parmegiano crust2 Capers, aragula salad and preserved tomatoes	0 €
٧	Pumpkin veloute,	.8 €
V	Cooked leeks	.6€

CLASSICS

Charolais beef burger	
Beef steak	30 €
Savoyard fondue, 3 cheeses	22 €
Savoyard fondue	34 €
Homemade tartiflette	22 €

MAINS

Colourful cauliflower, lemon veloute		
Orange flavored veal osso bucco	30	€
Creamy mushroom risotto	26	€
Vegetable stew	22	€

Rice noodles26 €

Pan-seared stone bass......32 €

Carrot tagliatelle with orange, ginger and lime

APPETIZERS

Crispy Reblochon roll	Ē
Selection of cold cured meats14 €	Ē
Smoked trout with lime and dill on a toast8 €	Ē
Truffle, ham and Abondance cheese croque-monsieur15 €	
√ Focaccia bread	Ē
V Onion pie scented with thyme10 €	Ê

TO SHARE

•	Creamy polenta and gravy Possible Local roasted duck fillet with figs
	Beef rib from Normandy region60 € / pers. Bearnaise sauce and Pont Neuf potatoes
	Roasted fish of the dayPrice to be advised on the day

Artichoke barigoule, orange and fresh coriander

DESSERTS

• Local cheeses plate	12 €
▼ Pineapple carpaccio Passionfruit sorbet	9 €
Rum and citrus baba Mascarpone-vanilla cream	10 €
Chocolate mousse Salty cocoa streusel, carameliz	
Savoy honey creamy pot	9 €

DESSERTS TO SHARE

Armancette's Paris Brest with pistachio20	€
Blueberry tart and sorbet	€



KID'S MENU - 17 €

Burger steak or fish
with 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.