

Le Mont Joly

>→ BISTROT →

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

STARTERS

√ •	Raw and cooked mushroom tart,
•	Pâté en croûte,
	Caesar salad with chicken,
	Main course26 €
	Onion soup
V	Cooked leeks
	MAINS

	Pan-seared stone bass,
	Scallops from Brittany,
	Diot de Savoie,
	Creamy mushroom risotto,28 € veal gravy and herb oil
V	Pot-au-feu with winter vegetables24 €

Stuffed cabbage,26 € mushrooms, celeriac and quinoa, hazelnut milk emulsion

CLASSICS

French fries and salad		
Breast of free-range poultry,potatoes, bacon and spring onions	32	€
Savoyard fondue,	24	€
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Homemade tartiflette24 €

Mont Joly burger,25 €

Charolais beef, onion confit, Reblochon cheese,

APPFTIZERS

	Crispy Reblochon roll
	Sliced charcuterie
	Smoked trout with lime and dill cream10 $\ensuremath{\in}$
	Truffle-flavoured beef involtini
V	Focaccia bread,
	Warm gougères8 € stuffed with cheese and truffles

TO SHARE

Beef cheek,35 € / pers	
cooked like a stew, carrots, onions and mushrooms, fresh	
tagliatelle pasta	

• Roasted Mont Charvin pork chop,42 € / pers. vegetables, apples, quince and chestnuts, creamy polenta, cider vinegar juice

char and trout, winter vegetables and parmesan bread

DESSERTS

9	Local cheeses plate	12	€
V	Roasted pineapple	9	€
	Iced nougat, candied fruits and macaron	10	€
	Chocolate mousse,	10	€
	Floating island with pink pralines	9	€

DESSERTS TO SHARE

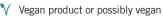
Armancette's Paris Brest	.10 € / pers.
with hazelnut and ice cream	
Apple tart	9 € / pers.
with Dulas de Lasha ion aroom	



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.



Locally sourced products

Ġ Accessible to people with reduced mobility