



LE MONT-JOLY

Bistrot

APETIZERS TO SHARE

Mountain Charcuterie Board	14 €
House-Smoked Savoie Trout, Verbena and Lemon Cream	12 €
Pesto Focaccia, Saint-Nicolas Tomme Cheese and Dry-Cured Ham	12 €

STARTERS

- ✓ Chilled Reignier Vegetable Soup, 14 €
Fresh Sérac Cheese and Croutons
- Pressed Aubergine with Marlens Trout Rillettes, 19 €
Roasted Red Pepper Sauce
- ✓ Heirloom Tomato Salad & Burrata, * starter 16 €
Italian Olive Crumble main 24 €
- Traditional Chicken, Pork & Foie Gras Pâté en Croûte, 19 €
Frisée Lettuce and Pickled Seasonal Vegetables

MAIN COURSES

- Lake Fish, 28 €
Piperade and Vierge Sauce
- Roasted beef fillet (200g) with "Trapper's" spices 39 €
Sweet Potato Gratin and Tarragon Espuma
- ✓ Stuffed Local Vegetables, * 24 €
Courgette and Basil Cream
- Armancette Burger, 29 €
Homemade Artisan Bun, Beef, Farmhouse Bacon, Véroce
Tomme Cheese, Caramelized Onions, Garlic and Chive
Mayonnaise, Homemade Fries and Green Salad
- Free-Range Chicken Supreme from La Chambotte, ... 28 €
Homemade Parmesan Gnocchi, Creamy Reduced Jus
- ✓ "Grandes Alpes" Fondue, 24 €
Beaufort, Fontina, Vacherin Fribourgeois,
Served with Green Salad
(minimum for 2 persons, price per person)



SEASONAL MARKET MENU

From Wednesday to Saturday for lunch

Starter / Main or Main / Dessert	30 €
Starter / Main / Dessert	38 €

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

KIDS' MENU

Flavored syrup with water
Breaded chicken or Roasted fish
Seasonal vegetables ou Homemade fries
Ice cream scoop or Dessert of the day
20 €

DESSERTS

Selection of Local Artisan Cheeses,	14 €
Chocolate Profiteroles with Vanille Ice Cream	10 €
Mont-Joly Clafoutis	10 €
Seasonal Fruit Tartlet	10 €
Ice Cream Sundae of the Moment	10 €
Ice Creams and Sorbets 1 Scoop	3.50 €
2 Scoops	6 €
3 Scoops	9 €



* Vegan option available on request

All prices are net and include service. Allergen information is available on request. Our meat is sourced from France and Great Britain..