# Le Mont Joly

BISTROT

## STARTERS

Pumpkin Soup, 14
*Saint-Nicolas cow tomme cheese*

Mont-Joly pâté en croûte, 19
*celeriac remoulade*

Savoyard salad, 17
*breaded Reblochon, Marin's farm egg and crispy savoyard sausages*

Main 25

Marlens trout tartare, 19
*Creamy carrot & citrus fruits*

## MAIN COURSES

Rainbow trout, 28
r*oasted pumpkin, creamy mushroom sauce, beurre blanc sauce with fish roe*

Roasted duck breast, 32
*parsnip purée, creamy confit garlic jus*

Buckwheat crozets pasta, 24
*gratinated with Reblochon cheese, mushrooms and green Salad*

Armancette Burger, 29
*homemade artisan bun from our baker Noam, beef patty, farm bacon, Saint-Nicolas cow, Tomme cheese, caramelized onions, garlic and chive mayonnaise, home-made chips and green salad*

## DESSERTS

Selection of local cheeses 14

Armancette Flan 10

Lemon meringue tart 10

Mont-Joly's gourmet sharing dessert 22

Blueberry ice cream sundae 12

Ice cream & sorbets 3 / scoop

## APETIZERS TO SHARE

Mountain cold cuts, 14

Homemade smoked Savoy trout, 12
*chive and lemon cream*

Tangy pumpkin focaccia, 12
*Saint-Nicolas cow Tomme cheese and cured ham*

## OUR DISHES TO SHARE

Chambotte Poultry Cordon Bleu 48 / 2 pers.
*herb-Cured ham, Beaufort cheese and mashed potatoes*

"Grandes Alpes" Fondue, 24 /pers.
*Beaufort, Fontina, Vacherin Fribourgeois, served with green salad (minimum for 2 people)*

## SEASONAL MARKET MENU

*Lunch only, Wednesday to Saturday*

*Menu composed following inspiration of the chef and daily fresh market*
*Please ask your server for details*

Starter / Main or Main / Dessert 30

Starter / Main / Dessert 38

## KID'S MENU

20

Flavored syrup with water
Breaded chicken or Roasted fish
Seasonal vegetables or Homemade fries
Ice cream scoop or Chocolate cake

NET PRICES IN EUROS, SERVICE INCLUDED
ALLERGEN INFORMATION AVAILABLE ON REQUEST – OUR MEAT COMES FROM FRANCE AND GREAT BRITAIN