

Le Mont Joly

◇ BISTROT ◇

STARTERS ◇

Pumpkin Soup, <i>Saint-Nicolas cow tomme cheese and croutons</i>	14
Mont-Joly pâté en croûte <i>Celeriac remoulade</i>	19
Savoyard salad, <i>Breaded Reblochon, farm egg and crispy savoyard sausages</i>	17
Main	25
Marlens trout tartare, <i>Creamy carrot & citrus fruits</i>	19

MAIN COURSES ◇

Catch of the day <i>Roasted pumpkin, creamy mushroom purée, beurre blanc sauce with fish roe</i>	28
Yellow wine-glazed guinea fowl, <i>Mashed parsnip, braising jus</i>	28
Crozets Pasta <i>Gratinated with Reblochon cheese, mushrooms and green Salad</i>	24
Armancette Burger <i>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</i>	29

DESSERTS ◇

Selection of local cheeses	14
Armancette Flan	10
Lemon meringue tart	10
Mont-Joly's gourmet sharing dessert	20
Ice cream sundea of the day	10
Ice cream & sorbets	3 / scoop

APETIZERS TO SHARE ◇

Mountain cold cuts	14
Homemade smoked Savoy trout <i>Chive and lemon cream</i>	12
Pumpkin pesto focaccia, <i>Saint-Nicolas cow Tomme cheese and cured ham</i>	12

OUR DISHES TO SHARE ◇

Chambotte Poultry Cordon Bleu	48 / 2 pers.
<i>Herb-Cured Ham, Beaufort Cheese and Mashed Potatoes</i>	
“Grandes Alpes” Fondue, <i>Beaufort, Fontina, Vacherin Fribourgeois, served with green salad (minimum for 2 persons)</i>	24 / pers.



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