



Our panoramic restaurant which overlooks Fiz chain & Saint Gervais village with its baroque church invites you to enjoy a traditional French & Savoyard cuisine. Our chef Pierre Donatton prepares well-known Savoyard's products with originality & expertise to please you, all homemade. We shop mostly at a producers' cooperative with collective interest that works with organic producer from Savoie and surroundings.

The aim is to offer you a healthier food & beverage service and to be more environmentally friendly.

The restaurant is opened from 7 pm to 8.45 pm for the last order and until 9. 30 pm with reservation only at peak season.

Thank You for your understanding.

For the purposes quality & freshness, dishes may not be always available.

Frédéric LOURY BA (Hons) Brighton

All prices are net. Payment by Visa Mastercard or cash

Membre de la fédération des syndicats Hôteliers Cafetiers Restaurateurs et Discothèque de la Haute Savoie.

TDH MENU

Monday

Ancient Root Vegetable Velouté

OR

Liberty Salad

~~~~~

Unpasteurised Raclette Cheeses<sup>2</sup>

& cold meat platter

OR

Hot Stone 3 meats

(Beef, Veal, Chicken)

~~~~~

2 scoops ice cream or sorbet

Suggestion: Blueberry / Raspberry

Chestnut & Vanilla

Wednesday

Butternut Velouté

OR

Winter Salad

~~~~~

Fondue 3 cheeses<sup>2</sup> & Mountain Cured Ham

OR

Chef Meat Fondue

~~~~~

Cheese Platter

OR

Cottage Cheese

OR

Roast Pineapple with its Coco sorbet

OR

Apple Eclair

Tuesday

Lentils & Carrot Soup

OR

Savoyard Quiche

~~~~~

Fish Casserole

OR

Lamb Cutlet

Today Gratin

~~~~~

Cheese Platter

OR

Cottage Cheese

OR

Tarte Tatin

OR

Chestnut Cake

Thursday

Onion Soup with its toast

OR

Leek & Cheese Tart

~~~~~

Veal escallop served with a Mushroom Sauce

OR

Crozet & Scallop Risotto

~~~~~

Cheese Platter

OR

Cottage Cheese

OR

The Orange

OR

Alpine Black Forest

2 courses - Starter + Main* or Main* + Desert 24,00 €

3 courses - Starter + Main + Cheese or Desert 29,00 €

4 courses - Starter + Main + Cheese and Desert 35,00 €

The TDH 3 plats is included in the half board basis adult.

The TDH 2 plats is included in the half board basis for children 9 to 12 year old

*When it is specialities menu with the 2 course meal, it is serve with only 150 g of meat or Cheeses instead of 200g

Friday

Brocolis Cream

OR

Pumpkin Pie



Mountain Free-Range Chicken Cooked in a Savoie Cider & Apple

OR

Féra filet (fish from Lemán Lake) with a Citrus sauce

Polenta Bricks & Carrot cake



Cheese Platter

OR

Cottage Cheese

OR

Chef Crème Brulé

OR

Paris - St Ger (Blueberry Patisserie)

Saturday

Squash Soup

OR

Scalop Seared on a bed of Parsnips purée



Roast Irish Salmon

OR

Pineapple Loin of Porck

Potatoes & Jerusalem Artichoke Purée



Cheese Platter OR Cottage Cheese

OR

The Pear

OR

The Mont Blanc (Vanilla & Chestnut Sorbet)

Sunday

Split Peas Cream

OR

Breaded Tomme de Savoie

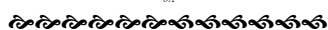


Steak with Reblochon sauce - Home Made Chips & Broccolis

OR

Steamed Gilthead-bream filet

OR



Cheese Platter

OR

Cottage Cheese

OR

Tangerine Almond Cake

OR

Citrus Fruit Sabayon

VEGETERIAN MENU

Monday

Ancient Root Vegetable Soup

~~~~~

Unpasteurised Raclette Cheese<sup>2</sup>

& its steamed Vegetable

~~~~~

2 scoop ice cream or sorbet

Suggestion: Blueberry / Raspberry

Wednesday

Butternut Cream

~~~~~

Fondue 3 cheeses<sup>2</sup> & Winter Salad

~~~~~

Cheese Platter OR Cottage Cheese OR

Roast Pineapple with its sorbet

OR

Apple Eclair

Friday

Broccoli Cream

~~~~~

Pumpkin Pie with Carrot cake

~~~~~

Cheese Platter OR Cottage Cheese OR

Chef Crème Brulé

OR

Paris - St Ger (Blueberry Pâtisserie)

Sunday

Split Peas Cream

~~~~~

Breaded Tomme de Savoie Home Made Chips & Broccoli

~~~~~

Cheese Platter OR Cottage Cheese

OR

Tangerine Almond Cake

OR

Citrus Fruit Sabayon

Tuesday

Lentil & Carrot Soup

~~~~~

Quiche - Today Gratin

~~~~~

Cheese Platter OR Cottage Cheese OR

Tarte Tatin

OR

Chestnut cake

Thursday

Onion Soup with its toast

~~~~~

Roast Vegetable & Crozet Risotto

~~~~~

Cheese Platter OR Cottage Cheese OR

Alpine Black Forest

OR

The Orange

Saturday

Squash Soup

~~~~~

Leek and Cheese Tart Salad

Potatoes & Jerusalem Artichoke Purée

~~~~~

Cheese Platter OR Cottage Cheese OR

The Pear

OR

The Mont Blanc (Vanilla & Chestnut Sorbet)

2 courses - 19,00 €

3 courses - 24,00 €

4 courses - 29,00 €

SAVOYARD MENU 29 €

Soup of the Day

OR

Liberty Salad



Raclette au Lait Cru & Meat Cold Platter 2

OR

Cheese Fondue & Mountain Cured Ham Platter 2

OR

Hot Stone Grill 200 g (Beef, Veal, duck) 2



2 Scoops Ice creams or Sorbets

People who have chosen the half board option at booking time can swap to that menu before 6 pm.

TDH Childrens' Menu 13,50€ (3 to 8 year old)

Main course follow by today desert or 2 scoops ice cream

Monday

Raclette or Hot Stone

Tuesday

Quiche - Today Gratin

Wednesday

Burger

Thursday

Veal escalope

Friday

Free Range Chicken

Saturday

Salmon Roast

Sunday

Steak & Home Made Chips

