



AUBERGE
DE LA
CÔTE 2000
MONT D'ARBOIS



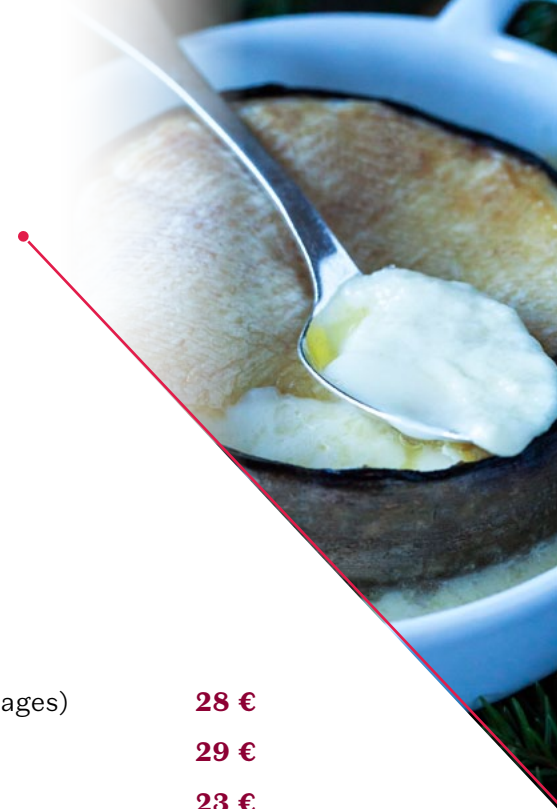
FINGER FOOD TO SHARE

Reblochon de Savoie fritters	19 €
Platter of dried meat from the Alps, butter and gherkins	23 €

STARTER

The Auberge's traditional Carbure <i>(pork, winter vegetables)</i>	19 €	XXL 25 €
Salade de l'Auberge <i>(green salad, cured ham, poached egg, abundance cheese, bacon, croutons)</i>	17 €	XXL 24 €
Nordic salad <i>(green salad, tomato, grapefruit, smoked salmon, prawns, avocado)</i>	18 €	XXL 25 €
Scrambled eggs with truffles <i>bread for dipping with butter</i>	25 €	XXL 35 €
Butternut squash soup, chestnut cream		17 €
Platter of charcuterie and condiments		18 €

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MAIN COURSE

Savoyard pot au feu (chuck steak and Savoyard Diots - sausages)	28 €
Fondue with half Beaufort and half reserve Comté cheese	29 €
The Auberge's eggs with Mr Morand's Tomme cheese	23 €
Tartiflette with free-range Reblochon from the Savoie	27 €
Ecorce de sapin cheese, charcuterie	28 €

NOT-TO-BE-MISSED

Steak tartare, home-made fries, baby leaf salad	27 €
Burger de l'Auberge, home-made fries	31 €
Bite-size Angus flank steak, potato fritters	31 €
Fillet of trout on the plancha grill, mixed vegetables, virgin olive oil	29 €
Fish and chips, tartare sauce	31 €

SPIT-ROAST OF THE DAY LUNCHTIME ONLY

Roasted free-range Perigord chicken, potato fritters	24 €
Skewer of beef, potatoes cooked in hot ashes and sour cream	25 €
Skewer of king prawn, rice pilaf, creamy bisque	27 €



PIZZA

Margherita	15 €
<i>Tomato sauce, mozzarella cheese, olives</i>	
Reine	17 €
<i>Tomato sauce, mozzarella cheese, ham, mushrooms, olives</i>	
Savoyarde	18 €
<i>Crème fraîche, mozzarella cheese, bacon, onions, potatoes, reblochon cheese</i>	

CHILDREN'S MENU

Steak haché or nuggets, fries, kinder & pom'potes compote	14 €
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DESSERT

Blueberry tart, yoghurt ice-cream	12 €
Apple crisps, vanilla ice cream	11 €
Exotic fruit platter	13 €
Mövenpick ice-cream and sorbet	9 €
Chocolate fondant, vanilla ice-cream	11 €

Proud of our suppliers !

Meat (Boucherie Metzger), Shellfish-seafood (Maison Reynaud), Market gardener (Primeurs Passion)

We have at your disposal the allergens list present in the recipes.