



AUBERGE  
DE LA  
CÔTE 2000  
MONT D'ARBOIS



## FINGER FOOD TO SHARE

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

## STARTER

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

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## MAIN COURSE

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

## NOT-TO-BE-MISSED

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

## SPIT-ROAST OF THE DAY LUNCHTIME ONLY

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



## PIZZA

Margherita	15 €
<i>Tomato sauce, mozzarella cheese, olives</i>	
Reine	17 €
<i>Tomato sauce, mozzarella cheese, ham, mushrooms, olives</i>	
Savoyarde	18 €
<i>Creme 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.