



IDÉAL 1850

MONT D'ARBOIS

FINGER FOOD TO SHARE

Platter of dried meat from the Alps, butter and gherkins	23 €
Pizza with melanosporum black truffle <i>Baby leaf rocket lightly coated in vinegar</i>	56 €
Bellota-Bellota® mini sardines <i>Farmhouse bread toast and citrus fruit butter</i>	17 €
Terrine made with game from the Ferme des Trente Arpents <i>Pear and red onion chutney, farmhouse bread toast</i>	22 €
Plate of Bellota-Bellota ham	29 €

STARTER

Carpaccio of organic Black Angus beef, condiments and parmesan <i>Mesclun salad mix with hazlenut vinaigrette</i>	26 €
Pumpkin soup, white truffle cream	24 €
Roma tomato salad with basil-infused olive oil <i>Bufala mozzarella balls</i>	22 €
Home-made citrus gravlax salmon, blinis and cream with dill	25 €
Plate of Bellota-Bellota® Iberian ham 100gr	29 €
Sea bream ceviche with herb oil and caviar	59 €
Gillardeau n°3 oysters	6 oysters 18 € 12 oysters 34 €
Stuffed camus artichokes (<i>onions, carrots, lemons, shallots, bacon</i>) <i>Lamb's lettuce with truffles</i>	24 €

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MAIN COURSE

Rossini-style fillet of Angus beef <i>Ratte potato mousseline and Perigord sauce</i>	65 €
The Mac Rothschild burger, home-made French fries	41 €
Creamy black truffle risotto	56 €
Fillet of sea bass cooked on the plancha grill <i>Green vegetables, Yuzu cream</i>	42 €
Tagliatelle with black truffle	59 €
Steak tartare <i>Home-made French fries and baby leaf salad with aged balsamic vinegar</i>	36 €
Italian-style hand-cut beef tartare (pesto, parmesan etc.) <i>Home-made French fries and baby leaf salad with aged balsamic vinegar</i>	37 €
Steamed seasonal vegetables, virgin oil with herbs	26 €
Pella des Aravis (cheese and potato bake) <i>Mesclun salad mix with old balsamic vinegar</i>	31 €
Lamb shanks cooked for seven hours <i>Gratin Dauphinois</i>	35 €
Black truffle supplement 10g	55 €

SPIT-ROAST OF THE DAY

Free-range chicken 36€	Rack of veal 39 €
<i>Served with Gratin Dauphinois, mesclun salad mix with old balsamic vinegar</i>	

CHILDREN'S MENU

Steak haché (burger patty) or chicken nuggets or sea bass goujons <i>Home-made fries or green vegetables, sweet surprise</i>	16 €
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CHEESE

Brie from the Ferme des Trente Arpents with truffles

19 €

DESSERT

Blueberry tart, yoghurt ice-cream

15 €

Plate of fresh mango

17 €

Tiramisu with cocoa

15 €

Profiteroles, chocolate sauce

16 €

Mövenpick sorbet and ice-cream

13 €

TO SHARE

Blueberry pizza, double cream ice cream

21 €

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