



LA TAVERNE

MONT D'ARBOIS

STARTER

Chestnut pumpkin soup, beaufort cream	14 €
Magland snails in chopped parsley and garlic	17 €
Lamb's lettuce with black truffle	21 €
Spring rolls with free-range Reblochon cheese Mesclun salad mix lightly coated in vinegar	16 €
Duck foie gras terrine, chutney and toasted farmhouse bread	24 €



TRADITIONAL DISHES TO SHARE

Fillet of beef fondue, French fries, salad and home-made sauces	65 €
Swiss fondue (Freiburg Vacherin, Gruyere, Appenzeller)	35 €
Half-and-half Savoyard fondue (Beaufort, Comté)	29 €
Fondue vigneronne au Clarke (red wine) <i>French fries, salad and home-made sauces</i>	35 €
Extra cost for truffle fondue 25 €	
Savoyarde raclette, Rosevald potatoes, ham from the Savoie	29 €
Hot stone (beef, duck, chicken) <i>French fries, salad and home-made sauces</i>	35 €
Pella des Aravis, salad	28 €
Oven-baked Mont d'or cheese, potatoes in their skins <i>Ham from the Savoie</i>	28 €
Platter of ham from the Savoie	14 €
Platter of ham air-dried beef	17 €

IN THE FIREPLACE

Rib of Charolais beef / 2 pers	160 €
Rib of Black Angus beef / 2 pers	220 €
Fillet of Black Angus beef	69 €
Free-range Perigord chicken	35 €
Scallop skewer	39 €
<i>Choice of two side dishes: French fries, salad, vegetables, mashed potato</i>	
Black truffle supplement 10gr at 68 €	



DESSERT

Double cream, blueberry and meringue	11 €
Crème brûlée with Génépi	11 €
Pear with honey, roasted in the fireplace	12 €
Chocolate fondue with fresh fruit	15 €
Mövenpick ice-cream and sorbet	8 €

CHILDREN'S MENU

Chestnut pumpkin soup, Free-range Perigord chicken French fries or vegetables, sweet surprise	18 €
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Proud of our suppliers !

Meat (Boucherie Metzger), Shellfish-seafood (Maison Reynaud), Market gardener (Primeurs Passion), Bakery (Aux délices de Megève)

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