LA MAISON ROUGE

Maison Savoyarde de Qualité

MENU

STARTERS

TO SHARE, OR MAYBE NOT...

CHEESE AND CHARCUTERIE BOARD
SMALL 16€ / LARGE 25€
Savoy ham, dried sausage, marinated pork (seared and slow-braised), Tome des Bauges, Dent du Chat, Reblochon

HOMEMADE SPREADS
8€ EACH – 21€ FOR ALL 3
Pumpkin mascarpone with cumin, beetroot hummus, onion confit with anchovies

CHEF'S TERRINE 11€
Fig, pistachio, smoked pork belly

PARSNIP VELOUTÉ 11€
Vanilla, burnt bread emulsion

ROASTED RED KURI SQUASH 11€
Honey, spices, hazelnut cream

MAIN COURSES

AUTUMN SALAD 21€
Duck breast gravlax, Tome des Bauges, roasted carrots, parsnips and red kuri squash, little gem lettuce

BEEF TARTARE 25€
Hand-cut beef (6.35 oz), hazelnuts, raisins, shallot, capers, gherkins, Tabasco, Worcestershire sauce, Beaufort, egg yolk, French fries, salad

«CROZETS» PASTA, LIKE A RISOTTO 21€
Pan-fried seasonal mushrooms, Emmental de Savoie, mild garlic cream

CREAMY SAVOYARD POLENTA 23€
With a double dose of cheese...
Reblochon, Beaufort, Emmental de Savoie, bacon, hazelnut and caramelised apples

HOMEMADE BURGER 25€
Pulled duck confit, Chartreux, Port sauce, onion confit, brioche bun, French fries, salad

SAVOY TROUT FILLET 27€
Seared trout fillet, chestnut cream with yuzu

HOUSE MENU 39€

STARTERS
Chef's terrine, parsnip velouté, roasted red kuri squash

MAIN COURSES
Creamy polenta, «crozets» pasta like a risotto, pork belly, trout fillet

DESSERTS
Choice from the menu (except tea or coffee with mini desserts and ice cream cup)

OUR MEATS

ABERDEEN BEEF
ENTRECOTE (10.50 OZ.) 36€
PEPPER SAUCE

VEAL SHOULDER 27€
CREAMY MUSHROOM SAUCE

PORK BELLY 23€
MARINATED IN GÉNÉPI, MONT BLANC BEER SAUCE

CORN-FED CHICKEN SUPREME 25€
VIN JAUNE SAUCE

KIDS MENU 13€

«CROZETS» PASTA, LIKE A RISOTTO
or CHICKEN NUGGETS AND HOMEMADE FRENCH FRIES. CHOCOLATE MOUSSE
or 2 SCOOPS OF ICE CREAM + SYRUP DRINK

OUR DESSERTS

LOCAL CHEESE BOARD 10€

COTTAGE CHEESE EMULSION 8€
With honey, local jam or whipped cream

LEMON MERINGUE TART 9€
With bergamot

CLEMENTINE AND GINGERBREAD CHEESECAKE 9€

CHESTNUT TIRAMISU 9€

FIG CHOUX PASTRY, WHISKY CREAM 9€
Almonds, raisins, pistachio

CHOCOLATE MOUSSE SERVED BY THE LADLE 9€
As much as you fancy

TEA OR COFFEE WITH 3 MINI DESSERTS 10€

GOURMET ICE CREAM CUP 11€
Vanilla and salted butter caramel ice cream (three scoops), cookie crumble, caramel sauce, whipped cream

LOCAL ICE CREAM
3 € PER SCOOP
WHIPPED CREAM 1.50 €

SIDES

OUR MEATS AND FISHES ARE SERVED WITH A SIDE OF SEASONAL VEGETABLES PURÉE, HOMEMADE FRENCH FRIES AND SALAD

DISCOVER OUR DAILY SPECIALS (SEASONAL SELECTION)

ALL OF OUR DISHES ARE HOMEMADE, WITH RAW, FRESH AND SEASONAL PRODUCTS

– Allergen list on demand –