



Bleu IMPERIAL



To

SHARE

Main

COURSES

SARDINES IN ORGANIC OLIVE OIL Toasted farmhouse bread, semi-salted butter	12,00 €
SAVOYARD DRY SAUSAGE 200G farmhouse bread	12,00 €
BAKED REBLOCHON  Walnuts and mountain honey, farmhouse bread	14,00 €



STARTERS

CREAMY RUSTIC PUMPKIN SOUP  Chestnut and double cream	14,50 €
	
FRENCH ONION SOUP  Traditional onion soup, gratinated with Beaufort AOP cheese	14,50 €
SAVOYARD SALAD WITH REBLOCHON AOP Potatoes, crispy chicken, Reblochon de Savoie, Savoie IGP apples, spinach sprouts	16,50 €

DISH OF THE WEEK Monday to Friday, lunchtime only.	16,50 €
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HOMEMADE SAVOYARD POULTRY CORDON BLEU Poultry fillet stuffed with ham, Raclette AOP cheese, mashed potatoes	19,50 €
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"AESTIVUM" TRUFFLE CROZET GRATIN Croquets gratin with Tomme de Savoie, ham with summer truffle, tartufata cream Vegetarian version available 	22,00 €
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BÖMLO SALMON TARTARE* 160G *Salmon raised without antibiotics, without GMOs. Wasabi sesame seeds, coriander, red onions, Granny Smith apple, sweet chili sauce, matchstick fries with Zaatar	24,00 €
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PIKE MOUSSELINE Lobster sauce with Génépi liqueur, gnocchi and green jus	26,00 €
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GLAZED FRENCH DUCK BREAST 300G  Sweet spiced jus, Zaatar French fries	29,50 €
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FRENCH BEEF RIB STEAK 300G Café de Paris sauce, Zaatar French fries	35,00 €
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SIDES

SPINACH SPROUTS SALAD WITH HAZELNUT OIL	5,50 €
ZAATAR FRENCH FRIES	6,50 €
GRANDMOTHER'S MASHED POTATOES BUTTERED	6,50 €



DESSERTS

AOP CHEESES TRILOGY FROM OUR REGION Quince jelly and dried fruits	10,00 €
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VANILLA-BLUEBERRY CRÈME BRÛLÉE Minute crème brûlée, crushed blueberries	8,90 €
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CHOUX CRAQUELIN  Like a profiterole, cocoa chantilly, crunchy praline, Guanaja heart sorbet, chocolate sauce	9,50 €
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MANJARI 64% CHOCOLATE TART Cocoa nib streusel, spruce ice cream "Distillerie des Aravis"	9,50 €
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PEAR-VANILLA Gingerbread biscuit, pear-vanilla compote, tonka bean mousse, salted butter caramel	9,50 €
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CAFÉ GOURMAND Coffee or tea, 4 mini sweets	9,50 €
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A little thirsty?



Drinks Menu

WEEKDAY LUNCH FORMULA
Dish of the week + Café Gourmand
Monday to Friday lunchtime only
24,90 €

Kids MENU

Homemade poultry Cordon Bleu
and mashed potatoes
or French fries

OR

Hake ballotine and mashed
potatoes or French fries

Chocolate chip cookie

18,00 €

Main

Creamy Rustic Pumpkin
Soup
OR
Savoyard salad

Pike Mousseline
OR
Duck Breast

Pear-Vanilla
OR
Crème Brûlée

46,00 €



: You can also find these dishes aboard the Libellule boat-restaurant