



## To SHARE

# Bleu IMPERIAL



## 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 €
---	---------

HOMEMADE SAVOYARD POULTRY CORDON BLEU Poultry fillet stuffed with ham, Raclette AOP cheese, mashed potatoes	19,50 €
--	---------

"AESTIVUM" TRUFFLE CROZET GRATIN Crozets gratin with Tomme de Savoie, ham with summer truffle, tartufata cream Vegetarian version available	22,00 €
---	---------

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 €
--	---------

PIKE MOUSSELLINE Lobster sauce with Génépi liqueur, gnocchi and green jus	26,00 €
--	---------

GLAZED FRENCH DUCK BREAST 300G Sweet spiced jus, Zaatar French fries	29,50 €
---	---------

FRENCH BEEF RIB STEAK 300G Café de Paris sauce, Zaatar French fries	35,00 €
--	---------

## 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 €
--	---------

VANILLA-BLUEBERRY CRÈME BRÛLÉE Minute crème brûlée, crushed blueberries	8,90 €
--	--------

CHOUX CRAQUELIN Like a profiterole, cocoa chantilly, crunchy praline, Guanaja heart sorbet, chocolate sauce	9,50 €
--	--------

MANJARI 64% CHOCOLATE TART Cocoa nib streusel, spruce ice cream "Distillerie des Aravis"	9,50 €
---	--------

PEAR-VANILLA Gingerbread biscuit, pear-vanilla compote, tonka bean mousse, salted butter caramel	9,50 €
---	--------

CAFÉ GOURMAND Coffee or tea, 4 mini sweets	9,50 €
---	--------

## Kids MENU

## Menu

Homemade poultry Cordon Bleu and mashed potatoes or French fries <b>OR</b> Hake ballotine and mashed potatoes or French fries Chocolate chip cookie	18,00 €
--	---------

Creamy Rustic Pumpkin Soup <b>OR</b> Savoyard salad Pike Mousseline <b>OR</b> Duck Breast Pear-Vanilla <b>OR</b> Crème Brûlée	46,00 €
---	---------



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



A little thirsty?



Drinks Menu