



GRAND HÔTEL  
SOLEIL D'OR

CHEZ  
MADEMOISELLE  
CONSEIL

## Starters to Share... or not

Homemade country terrine with pickles and toasted bread		15€
Homemade spruce-infused salmon gravlax on buckwheat blinis, herbed curd, accompanied by arugula salad	(G)	26€
Small gourmet board of mountain charcuterie and regional cheeses <i>Peppered sausage, Savoie smoked ham, farmhouse Reblochon, Beaufort, and Tomme de Savoie</i>		18€

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## Vegetarian Starters

Carrot velouté, organic walnut cream from Savoie's Clos des Franquettes	(G) (V)	16€
Quinoa salad, honey-roasted mountain pumpkin, Piedmont hazelnuts, and crispy apples	(G) (V) (L)	18€

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## Main Courses

Savoy Pormonier in "stuffed cabbage" style <i>Traditional Savoie pork sausage with cabbage, Swiss chard, and leeks cooked in a cabbage leaf, Reduced pork jus</i>		32€
Veal Burguer <i>Burger bun, veal patty, juniper berry mayonnaise, Farmhouse Reblochon, caramelized onion</i>		32€
Grilled matured beef fillet, shallot and wild blueberry sauce	(G) (L)	38€
Arctic char fillet, Fontaines watercress coulis, Champagne sabayon sauce	(G)	34€
Beaufort buckwheat crozet risotto, sweet potato, and roasted chestnuts	(V)	28€
<i>All our main courses come with a shared side dish (1 choice/dish) served in a pot: Seasonal vegetables   Creamy mushroom polenta   Homemade fries   Salad</i>		

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## Children's Menu 19€

Buttered tagliatelle or Tomato sauce and parmesan

or

Small veal burger with fries or vegetables

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2 scoops of ice cream or Chocolate cookie

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(G) : Gluten-free (L) : Lactose-free (V) : Vegetarian

## Our Cheeses

*Only available in the evenings*

*All cheese dishes come with a board of mountain charcuterie, (truffled white ham, smoked ham, and country sausage), with walnut salad*

**Val d'Arly hot box** 34€

*Melting cheese cooked in its spruce box with white wine and garlic, served with potatoes*

**Traditional Savoyard fondue** 36€ / person

*Served for a minimum of 2 people with bread croutons*

**Champagne fondue** 44€ / person

*Served for a minimum of 2 people with bread croutons*

*Our specialties can also be accompanied by:*

- An extra dried beef board for €6 instead of a mountain charcuterie board*
- Gluten-free bread croutons upon request*
- Potatoes for gluten intolerants*

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## Our Desserts

**Seasonal fresh fruit salad** (G) (L) 12€

**72% Araguani dark chocolate mousse** (G) 12€

**Blueberry tart** 12€

*Sweet pastry, wild blueberries on an almond bed*

**Classic île flottante** (G) 12€

*Madagascar vanilla custard, salted butter caramel and almonds*

**French toast, Savoy apple, and caramel sauce** 12€

**Ice creams and sorbets** 1 scoop 3.50€

**Sorbets:** *chocolate from La Chocolaterie, Génepy, lemon, strawberry, raspberry, blueberry, apricot, and Savoie pear* 2 scoop 6€

3 scoop 9€

**Ice creams:** *Madagascar vanilla, Ethiopian coffee, chartreuse, salted butter caramel, blueberry tart, Savoie yogurt*

*Our ice creams are served with homemade vanilla Madagascar pod whipped cream and its homemade biscuit.*

*Our fruit purees are homemade seasonally*

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