



GRAND HÔTEL  
SOLEIL D'OR

ROOF  
TOP BAR

## Our Specialities

<b>Roasted Chickpea and Pumpkin Hummus with Savoie Honey</b>	(V)	17€
<i>Served with crunchy vegetables and walnut bread toasts</i>		
<b>Savoie Cheese Board</b>		25€
<i>(Farmhouse Reblochon, Beaufort, Tomme de Savoie, Region's Blue cheese ) served with a seasonal fruit chutney and walnuts</i>		
<b>Alpine Charcuterie Board</b>		27€
<i>(Truffle-infused white ham, smoked Savoie ham, dried beef, and country-style sausage) served with pickles and homemade pickled vegetables</i>		
<b>Gourmet Platter</b>		36€
<i>(Truffle-infused white ham, smoked Savoie ham, dried beef, country-style sausage, farmhouse Reblochon, Beaufort, Tomme de Savoie) served with homemade pickles and homemade chutney</i>		
<b>Homemade Spruce Gravlax Salmon</b>	(G)	26€
<i>Buckwheat blinis, herb-infused curd</i>		
<b>Mini Aubrac Beef Burger with Farmhouse Reblochon</b>		30€
<i>(Brioche bun, beef patty, sun-dried tomato mayonnaise) served with homemade fries</i>		
<b>Mini Grilled Cheese with Bacon, Raclette Cheese, and Mushrooms</b>		30€
<i>(Grilled whole wheat bread filled with raclette cheese, mushrooms in parsley, and grilled country bacon) served with homemade fries</i>		
<b>Savoyard Fried Neems</b>		30€
<i>(4 crispy rolls with dried beef and fondue cheese) served with homemade fries and sweet and sour sauce</i>		
<b>Homemade Fries</b>		8€

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## Sweet Treats

<b>Chocolate Fondue, to share... or not</b>		16€
<i>Dark chocolate and Tonka bean, seasonal fruits, and blueberry marshmallows for dipping</i>		
<b>Vegan Winter Exotic Fruit Verrine</b>		12€
<b>All-Chocolate Tartlet from La Chocolaterie</b>		12€

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