

Les Roches Fleuries

BAR ET RESTAURANT



Our Menu

L'Andoise du Marché

only for Sunday Lunch

CHOICE OF MENU ON THE SLATE

STARTER + MAIN COURSE + DESSERT
29 €

STARTER + MAIN COURSE or
MAIN COURSE + DESSERT
25 €



Gourmet Menu

this menu is served for the whole table

Our Chef Hubert Catteau and his team suggest a **5-step menu**.

Let yourself be guided through his inspirations from the market and our mountains...

65 €

Food & Drinks Pairing
35 €



Half Board

*supplements may apply

STARTER + MAIN COURSE + DESSERT "Our Menu"

or

MAIN COURSE "La Fruitière" + DESSERT "Our Menu"



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Our Starters

EGGPLANT AND GOAT CHEESE SERAC	12 €
OUR TOMATO - MOZZARELLA AND BASIL	12 €
TROUT TERRINE, CREAM AND TABOULÉ	14 €
BEEF CARPACCIO, ARUGULA OIL AND PARMESAN	14 €
<small>MAIN COURSE VERSION - SERVED WITH A POTATOE SALAD AND ARUGULA - 22 €</small>	



Our Main Courses

SALAD OF THE MOMENT, GOAT CROQUETTES PIERRE À LAYA, CALF EGG	20 €
ARANCINI OF SMALL SPELT, CRUNCHY VEGETABLES	20 €
DISH OF THE DAY	22 €
ARCTIC CHAR, GREMOLATA; FENNEL AND HAZELNUT	24 €
MEDALLION VEAL FROM VAL D'ARLY, TOMATO-OLIVE LASAGNA	26 €
SQUAB FROM MIÉRAL, POLENTA AND CORN	28 €



Our Cheeses

COTTAGE CHEESE - Fresh Herbs or Red Fruits Coulis	10 €
OUR CHEESES TROLLEY (*supp if substitution of dessert HB +5 €)	15 €



Our Desserts

MELBA APRICOT	12 €
COCOA VALLEY'S CHOCOLATE TEXTURE	12 €
RASPBERRY, COTTAGE CHEESE AND HYSOPE	12 €
MONT-BLANC WITH BLUEBERRY	12 €



La Fruitière

NATURAL RACLETTE ou WILD GARLIC (min 2 pers.) (*supp HB +12 €)	36 €
FONTINA (min 2 pers.) (*supp HB +12 €)	36 €
FONDUE WHITE WINE or MONTE BIANCO (min 2 pers.) (*supp HB +12 €)	32 €
FONDANT D'ARLY	26 €

Our specialities are served with a board of transalpine cold meats and green salad.
Raclette, Fontina and Fondant d'Arly are served with potatoes.