

A LA CARTE



« Mille-feuille » du jardin potager au foie gras et à la truffe noire 25.

Layer cake of garden vegetables, foie gras and black truffle.



Tatin de crevettes, cake aux olives et chèvre frais, sorbet d'huîtres 26.

Tarte tatin of shrimps accompanied with an olive-and-goat-cheese cake and oyster sorbet.



Foie gras de canard poêlé, fraises acidulées, gingembre et Balsamico 38.

Panned duck foie gras served with tangy strawberry and ginger balsamic vinegar chutney.



Ravioles d'escargots de Poisy (Ph.Héritier) saveurs d'ail des ours 34.

Snail ravioli in ramson cream.



Feuilleté de pointes d'asperges, crème de morilles, ciboulette 26.

Asparagus tips pastry with morels in cream sauce and chives.



Blanc de turbot, petit épeautre, sauce citronnée et chantilly caviar 38.

Turbot breast and einkorn in lemon butter sauce served with whipped cream and caviar.



Contre-filet de bœuf «France» Mondeuse et foie gras 40.

Sirloin steak of local beef and foie gras in a reduction of red wine elaborated from the characteristic Mondeuse grape variety.



Carré d'agneau d'Aiton en Savoie, légumes et jus au thym 38.



Rack of local lamb and its thyme juice served with spring vegetables.



Our selection of locally ripened cheeses 12.

Our choice of desserts 12.

Menu FARIGOULETTE : deux plats de la carte sans fromages et sans dessert
The Farigoulette menu includes a choice of two dishes from the main menu without cheese or dessert 48.

Menu FARIGOULE : deux plats de la carte avec fromages ou dessert)

This version of the Farigoule menu includes a choice of two dishes from the main menu along with cheese or dessert 52.

Menu FARIGOULE : deux plats de la carte avec fromages et dessert

This version of the Farigoule menu includes a choice of two dishes from the main menu along with cheese and dessert 58.



Menu GARRIGUE : trois plats de la carte avec fromages ou dessert

This version of the Garrigue menu includes a choice of three dishes from the main menu along with cheese or dessert 62.

Menu GARRIGUE : trois plats de la carte avec fromages et dessert

This version of the Garrigue menu includes a choice of three dishes from the main menu along with cheese and dessert 68.



Menu PASTORALE DES SAVEURS :86.

Experience our Pastorale des Saveurs menu which will introduce you to our gastronomy through a succession of ten sample-size dishes (this tasting menu applies to the table as a whole)



In order to enhance our customers' experience, we use exclusively fresh natural local produce cooked as you order. This implies taking the necessary time to prepare your meal, as we are sure you understand. We will of course do our best not to tax your patience.



The contact details and addresses of our favourite suppliers are available on our website at www.hotel-gay-sejour.com

Have a good time shopping for produce and – above all – enjoy your meals!