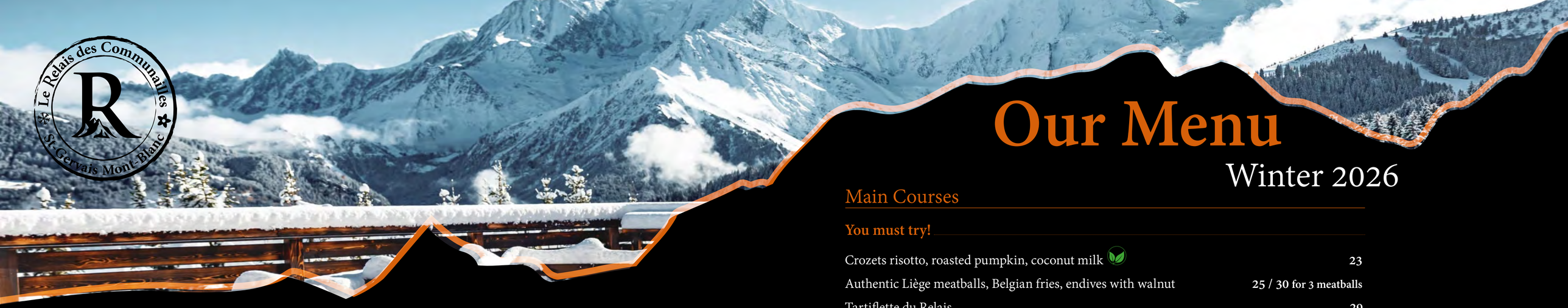

Our Menu

Winter 2026

To share or not to share

Flamed pinsa with raclette cheese and bacon bits	19
Cheese from the Farm Les Roches Fleuries in Saint-Gervais	24
Local charcuterie	24
Reblochon croquette, marrowbone, salmon tartare (evening only)	26

Starters

Creamy butternut squash soup with mini cheese gougères	18
Crunchy endives, baby spinach leaves, bresaola and fried egg, Meaux vinaigrette	22
Salmon tartare, grilled leeks, yoghurt and chive sauce	24 / 30 as a main
Caesar salad, poached farm egg, barbecue chicken tenders	26
Cep mushrooms and Beaufort cheese toast, rocket with fried garlic	26
Suggestions of the week (evening only)	depending on market

Ambiance Kids

Chicken tenders with fries and vegetables	
Chocolate fondant or Ben & Jerry's ice cream	24

Our menu may change depending on the availability and freshness of products

Our prices are expressed in euros including VAT

Main Courses

You must try!

Crozets risotto, roasted pumpkin, coconut milk	23
Authentic Liège meatballs, Belgian fries, endives with walnut	25 / 30 for 3 meatballs
Tartiflette du Relais	29
Roasted Omble Chevalier, old style vegetables, crayfish butter	30
Raclette/Fondue and sides (evening only)	34
Today's lunch	depending on market
Suggestions of the week (evenings only)	depending on market

By MiBrasa, our charcoal oven

Beef is served with fresh fries and green salad

Barbecue ribs with mountain honey, roasted apples, shiitake mushrooms	26
Flame-grilled burger	30
Roast monkfish, Mont St Michel mussels, grilled vegetables with garlic confit	34
Our well-known Entrecôte	39
Double Angus sirloin steak in tagliata, béarnaise sauce, «Why not to share?»	62

Desserts

Yoghurt from the Farm Les Roches Fleuries in Saint-Gervais	8
Chocolate mousse, orange mascarpone cream	12
Tiramisu ristretto	12
Homemade « Tarte tatin »	12
Authentic Brussels waffle	12
Cheesecake, blueberry coulis	12
A slice of mountain-blueberry pie	12
Guayaquil chocolate cake, vanilla ice cream	12
Cafe or digestif gourmand (evening only)	12/16