

BIANCANEVE

CAVIAR

Oscietra prestige caviar

30 gr	119
50 gr	149



SALAD

Mountain Caesar salad	24
<i>Roasted free-range chicken and Savoie tomme cheese shavings</i>	



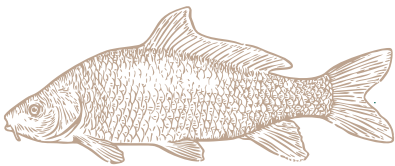
SOUPS

French onion soup gratinated	26
<i>Beaufort cheese and country bread</i>	
Seasonal vegetables minestrone	22
<i>Fragrant broth</i>	
Porcini and mushrooms velouté	26
<i>Hazelnut oil and Savoie tomme shavings</i>	

Starters

Baked Camembert with truffle	29
<i>Caramelized onions and walnut bread</i>	
Beef tartare with caviar	49
<i>Crispy potato Mille-Feuille</i>	
Sea bass carpaccio	29
<i>With celery and green jalapeño</i>	
6 Snails in the shell	22
<i>Garlic and parsley butter</i>	
Baked Mont d'Or cheese	39
<i>Served with cold cuts</i>	
<i>Or served with vegetables</i>	
Croque truffle	36
<i>Crispy Brioche with Truffled Ham</i>	

Mains



FISH

Steamed cod Mediterranean-style	46
<i>Taggiasca olives</i>	
Grilled octopus	46
<i>Red chimichurri sauce</i>	
Grilled sole (to share)	89
<i>meunière sauce</i>	



MEAT

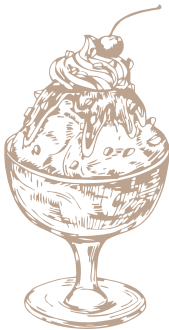
Savoyard burger	39
Whole roasted spring chicken	44
<i>Thyme juice</i>	
Black Angus beef fillet	49
<i>Green peppercorn sauce</i>	
Milanese veal cutlet	49

SIDES

Homemade fries	12
Plain / truffle mashed potatoes	12 /19
Organic spinachs	12
Green beans	12
Mixed salad	9

PASTA AND RISOTTO

Gnocchi alla Sorrentina	26
<i>Tomato, smoked mozzarella and fresh basil</i>	
Lobster linguine	39
<i>Lobster tail, bisque and lemon zest</i>	
Creamy porcini risotto	36
<i>Truffle and farmhouse tomme shavings</i>	
Pappardelle with veal ragout	29
<i>Parmesan cream</i>	
Oven-baked lasagna	26
<i>Vegetarian version</i>	



Desserts

Chocolate soufflé	18
<i>Served for two people</i>	
Tiramisu signature	15
Crepe suzette	19
Cheese platter	20
Homemade ice creams and sorbets	5
<i>Price per scoop</i>	





BIANCANEVE