

*Félicie*   
CUISINE DE SAISON

E N G L I S H  
M E N U





## TO SHARE OR NOT

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Sardine rillettes / 7€  
with salted butter & lime

Vegetables & hummus / 7€ 

Seasonal bruschetta / 14€



## STARTERS

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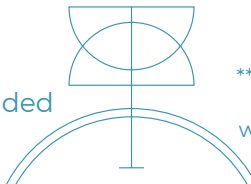
Vegetables of the day / 16€   
Broccoli pulp with ginger  
& cauliflower, parmesan crumble  
truffle uncinatum

Scallop Carpaccio / 21€  
fresh vegetables & lemon cream

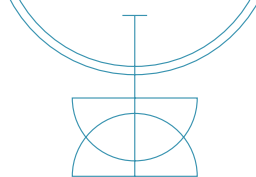
Œuf parfait / 14€   
mushroom velouté with truffle oil  
& hazelnut slivers

Semi-confit Foie Gras / 22€  
blueberry mirror & chutney

\*VAT and service charges included



\*\* Please let us know if you have any  
intolerances or allergies,  
we'll help you make the right choice



## MAINS

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Beef chuck in wine sauce  
& parsnips / 26€

Tagine style / 26€  
Farmhouse poultry breast  
Boulgour & winter vegetables

Fish of the day / 27€  
Leeks & Nori seaweed  
in a cider & cardamom sauce

“Arborio” Risotto / 21€   
butternut squash, chestnuts  
& mushrooms



## CHILDREN'S MENU ( for 10 years and under )

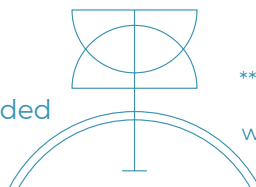
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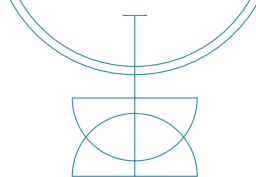
Main of choice served as a half price / Children's  
main half price  
OR

Poultry breast or fish of the moment / 16€  
with a scoop of ice cream, water and  
syrup of your choice

\*VAT and service charges included

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## CHEESES

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Cheese from the region / 16€  
Mesclun salad with hazelnut oil

Faisselle with red fruit coulis / 7€

Cheese board to share / 18€  
Mixed salad with hazelnut oil



## DESSERTS

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Manjari chocolate / 10€  
Caramel, peanut & ice cream

Paris-Brest / 10€

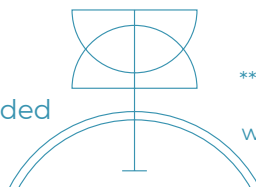
Apple tatin / 10€  
Salted butter caramel  
& vanilla ice cream

Exotic finger / 10€  
Fruit minestrone & sorbet

Ice creams or sorbets / 2,5€  
"Glacier des Alpes" ice cream  
one scoop

\*VAT and service charges included

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## MENU 45 €

### STARTERS

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Œuf parfait  
Mushroom velouté with truffle oil  
& hazelnut flakes

**ou**

Duck pâté croute  
Foie gras  
Apple & pear chutney



### MAINS

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Tagine style  
Farmhouse poultry breast  
Boulgour & winter vegetables

**ou**

Fish of the day  
Leeks & Nori seaweed  
with cider sauce & cardamom



### DESSERTS

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Exotic finger  
Fruit minestrone & sorbet

**ou**

Paris-Brest

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**OUR SUPPLIERS, WITHOUT WHOM  
WE WOULD BE NOTHING**

- BREAD -

**Le Fournil de Baptiste**

- FRUITS AND VEGETABLES -

**Les Vergers St-Eustache,  
Provence Dauphiné**

- FISH AND SEAFOOD -

**Marie Lux,  
Annecy Marée**

- SNAILS -

**Escargot Du Saint Bernard**

- MEAT -

**Alp'viandes**

- TRUFFLE AND FOIE GRAS -

**Maison Masse**

- CHOCOLATE -

**Maison Valhrona**

- TEA AND COFFEE -

**Maison Folliet**