

ENGLISH MENU





Welcome to Restaurant Zélie, a haven of delights between land, lake and sea, where the freshness of seasonal produce and the authentic soul of brasserie cuisine combine to offer you a simple and delicious culinary experience.



At Zélie,
we create a harmony between
indulgence and well-being
by respecting the richness of our terroir,
offering you an experience that will delight
your senses. And to make the journey even
more memorable, our sommelier has carefully
selected wines to complement your dishes.





TO SHARE OR NOT

Sardine rillettes with salted butter & lime	/ 9€
Dips & crunchy vegetables	/ 9€ Ø
Seasonal bruschetta	/ 14€
Gravlax salmon, lemon cream & lime zest	/ 16€
Charcuterie from here and elsewhere	/ 16€
Savoy charcuterie & cheese mix	/ 19€



CHILDREN'S MENU (for 10 years and under)

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

Poultry breast or fish of the moment served with chips or vegetables with a

scoop of ice cream, water and syrup of your choice.



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

/ 18€



STARTERS

Vegetable pie with truffle Aestivum / 19€ (∅ vinaigrette Ceviche of the moment, kiwi & Kumquat, / 21€ coconut emulsion Cooked Duck Foie Gras / 22€ with green pepper & vinegar condiments (served cold)

MAINS

"Demi magret" of duck, mixed carrots & / 29€ fried mushroom ravioli, Tonka bean jus Mixed lamb, artichokes and polenta / 34€ anchovy sauce & curry Fish of the day grilled on a plancha, / 31€ roasted asparagus & orange sauce Risotto "Arborio" peas, Guanciale, / 21€ gem lettuce heart & "Aestivum" truffle

Vegetarian option available





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*VAT and service charges included



CHEESES

Cheese from the region / 10€

Mesclun salad with hazelnut oil

Faisselle with red fruit coulis / 7€



DESSERTS

"Dulcey" chocolate, peanuts & passion fruit / 10€

Shortbread biscuit, white chocolate ganache & saffron poached mango

Contemporary religious with creamed Blueberry and sorbet

Ice creams or sorbets / 2,5€
"Glace des Alpes" ice cream

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MENU

Starter + main + cheese or dessert / 48€ Starter + main + cheese + dessert / 56€

AMUSE-BOUCHE



STARTERS

Vegetable pie with truffle Aestivum vinaigrette

o u

Ceviche of the moment, kiwi & Kumquat, coconut emulsion



MAINS

"Demi magret" of duck, mixed carrots & fried mushroom ravioli, Tonka bean jus

o u

Fish of the day grilled on a plancha, roasted asparagus & orange sauce



CHEESES

Cheese from the region Mesclun salad with hazelnut oil



DESSERTS

Dessert choice "à la carte"



MIGNARDISE

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OUR SUPPLIERS, WITHOUT WHOM WE WOULD BE NOTHING

- BREAD - **Le Fournil de Baptiste**

- FRUITS AND VEGETABLES Les Vergers St-Eustache,
 - FISH AND SEAFOOD Alpes Marée
 - MEAT **Alp'viandes**
- TRUFFLE AND FOIE GRAS
 Maison Masse
 - CHOCOLATE Maison Valhrona
 - TEA AND COFFEE -Maison Folliet