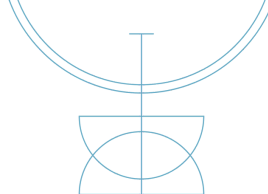


Félicie 
CUISINE DE SAISON

M E N U





TO SHARE OR NOT

- Sardine rillettes / 9€
with salted butter & lime
- Dips & crunchy vegetables / 9€

STARTERS

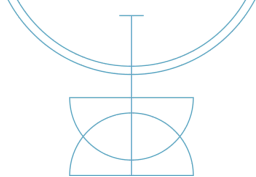
- Snails with parsley, artichokes and button mushrooms Greek-style & chorizo / 14€
- Tuna tataki, guacamole, fried onions & fresh herbs / 16€
- Vitello tonnato (anchovy-based sauce) / 19€

MAINS

- Pasta with pesto, wild garlic, cured ham, & shavings of Parmesan / 22€
Vegetarian option
- Caesar salad with free-range chicken (anchovies, bacon, croutons) / 24€
- House-seasoned beef tartare chips & salad / 25€
- 5A andouillette, homemade chips & salad with mustard sauce / 25€
- Traditional aioli / 27€
- Simmental ribeye, aged for over 30 days chips, salad & béarnaise sauce / 39€

Extra sides €5

Seasonal vegetables / Chips / Salad



CHEESES

- Cheese from the region / 12€
Mesclun salad with hazelnut oil
- Faisselle with red fruit coulis / 7€

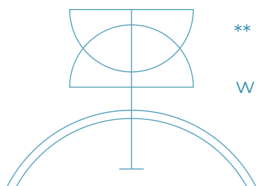
DESSERTS

- Seasonal pavlova,
sorbet & crispy meringue / 10€
- Strawberry Melba / 10€
- La Profiterole / 11€
- Ice creams or sorbets / 2,5€
"Glace des Alpes" ice cream one scoop

CHILDREN'S MENU (for 10 years and under)

- Main of choice served as a half portion / Children's
main half
price
- OR
- Poultry breast or fish of the moment
served with chips or vegetables with a
scoop of ice cream, water and syrup of
your choice. / 20€

*VAT and service charges
included



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