



E N G L I S H  
M E N U

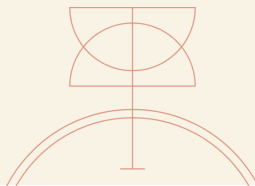




Welcome to Restaurant Zélie,  
a haven of delights between land, lake and  
sea, where the freshness of seasonal produce  
and the authentic soul of brasserie cuisine  
combine to offer you a simple and delicious  
culinary experience.



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

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Sardine rillettes / 9€  
with salted butter & lime

Dips & crunchy vegetables / 9€ 

Seasonal bruschetta / 14€

Gravlax salmon, lemon cream / 16€  
& lime zest

Charcuterie from here and elsewhere / 16€

Savoy charcuterie & cheese mix / 21€



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

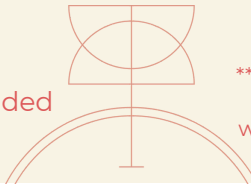
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Main of choice served as a half portion / Children's  
main half price

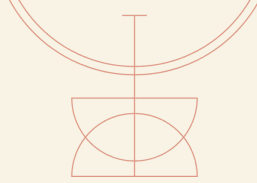
OR

Poultry breast or fish of the moment / 20€  
served with chips or vegetables with a  
scoop of ice cream, water and syrup of  
your choice.

\*VAT and service charges included



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



## STARTERS

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- Duck foie gras & seasonal fruit chutney / 22€
- Perfect poached egg, green vegetable, emulsion / 17€ 
- Confit trout, peas, fennel, lemon condiments / 21€
- Warm asparagus & cecina, mousseline with white miso / 19€



## MAINS

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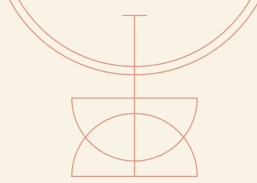
- Roast leg of lamb, artichoke with olives & tomatoes, panisses, anchovy & curry sauce / 31€
- Free-range chicken breast, bulgur, a pak choï and a sauce made with fromage blanc / 29€
- Grilled fish of the day, white beans with zaatar & chorizo / 32€
- “Arborio” risotto with asparagus, cured ham from our mountains / 27€

Vegetarian option available 



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## CHEESES

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Cheese from the region / 12€  
Mesclun salad with hazelnut oil

Faisselle with red fruit coulis / 7€



## DESSERTS

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Chocolate and hazelnut tart with caramel & Dulcey namelaka / 11€

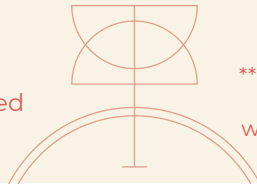
Gariguettes strawberries, pistachio financier, cream & strawberry sorbet / 11€

Kiwi & Seaweed, lemon shortbread, sorbet / 11€

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

\*VAT and service charges included

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## MENU

**Starter + main + cheese or dessert / 49€**

**Starter + main + cheese + dessert / 58€**

### AMUSE-BOUCHE

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### STARTERS

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Perfect poached egg, green vegetable, emulsion

**ou**

Confit trout, peas, fennel,  
lemon condiments

### MAINS

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Free-range chicken breast, bulgur,  
a pak choï and a sauce made  
with fromage blanc

**ou**

Grilled fish of the day,  
white beans with zaatar & chorizo

### CHEESES

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Cheese from the region  
Mesclun salad with hazelnut oil

### DESSERTS

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Dessert choice "à la carte"



### MIGNARDISE

**Food & wine pairing**    **2 glasses 8cl / 12 €**  
   **3 glasses 8cl / 16 €**

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

- BREAD -

**Le Petit Gâteau**

- FRUITS AND VEGETABLES -

**Les Vergers St-Eustache,**

- FISH AND SEAFOOD -

**Alpes Marée**

- MEAT -

**Alp'viandes**

- TRUFFLE AND FOIE GRAS -

**Maison Masse**

- TRUFFE -

**Maison Aléna**

- CHOCOLATE -

**Maison Valhrona**

- TEA AND COFFEE -

**Maison Folliet**

- ICE CREAM -

**Glaces des Alpes**