

RESTAURANT MENU



TIMBER LODGE
★★★

STARTERS

Scallop carpaccio*citrus, pomegranate, ginger and truffle oil* 18 €**Pan seared foie gras***granny smith apple julienne, black cherry confit with Espelette pepper and a touch of coffee* 18 €

MEATS

Venison tournedos*and Grand Veneur sauce*

29 €

+ Rossini option

+6 €

Prime rib (+/- 500 g)*aged 5 to 6 weeks*

29 €

Duck breast (+/- 320 g)*in two firings, creamed corn, cherry liquor meat juice*

26 €

FISHES

Black Vénééré risotto*pan-seared scallops and black garlic confit* 28 €**Frog leg blanquette***with wild garlic and potato sabayon*

19 €

VEGETARIAN

Bulgur vegetarian dish*burrata, bulgur, fresh fig, roasted eggplant, creamy goat cheese, lemon thyme, honey, almonds* 19 €**Traditional gnocchi***red pesto, cherry tomato, marinated bell peppers, parmesan shaving* 19 €**SIDE DISHES TO CHOOSE FROM :**roasted new potatoes with garlic and parsley
OR tagliatelle pasta OR Mère Maury's ravioles with cream OR seasonal vegetables OR chips

DESSERT

Poached pears with spices*salted butter caramel and rice pudding mousse*

8 €

Dessert around honey*honeycombs, pollen crumble, honey/bergamot cream and limoncello gel*

8 €

Chocolate ravioles *from La Mère**Maury, and wild thyme cream*

8 €

Grand Marnier soufflé*(15 minutes of cooking)*

9 €

PIC BLANC MENU

Starter + main course + dessert | 45 €

to choose from à la carte

Wine pairing (3 wine glasses) | +12 €

BELLEDONNE MENU

Starter + main course* | 40 €

to choose from à la carte

Main course* + dessert | 35 €

to choose from à la carte

Wine pairing (2 wine glasses) | +8 €

* + Rossini option | +6 €

KID'S MENU

Up to 12 years old

Water syrup | 12 €

**Ground beef OR chicken nuggets
OR Fish & Chips OR tagliatelle
pasta**

**Tart of the day OR 2 scoops ice
cream OR yoghurt OR fruit**

Savoyard bruschetta 15 €

honey onions confit, Savoie tomme, reblochon cream, lemon thyme, dry-cured ham and salad

Cold cuts board 16 €

boar terrine, hazelnut Savoie dry sausage, coppa, dry-cured ham

Cheese board  16 €

reblochon, Savoie tomme, Saint-Marcellin, Vercors blue cheese

Mix board 18 €

reblochon, Savoie tomme, Vercors blue cheese, boar terrine, hazelnut Savoie dry sausage

Pumpkin soup   12 €

roasted chestnuts

Fleur de sel roasted marrowbone 12 €**Sanglé du Jura**   16 €

melted jura cheese, served with roasted new potatoes and salad

Buddha bowl   18 €

edamame kernels, yellow zucchini, red cabbage, sweet potatoes, pomegranate, coriander, mango, avocado, beetroots, poached eggs

Timber burger to choose from 18 €

>Chicken (fried chicken breast)

>Beef (ground beef)

>Fish (fried fish filet)

homemade burger bun, reblochon cream, red cabbage pickles, chips and salad

Fish and Chips 18 €

tartar sauce

Tagliatelle pasta 14 €

sauce of the day

Tart of the day 7 €

Non-Stop service from 12pm until 9pm, from this selection of dishes



Vegetarian



Gluten free



All our dishes are « homemade », produced on site from raw products

Net price – taxes and service included.

List of allergens available on request.