



# Menu

## Starters

- *La Végétale*

Aubergine caviar tartelette, zucchini, asparagus, carrots, radish, sweet pepper coulis

10 €

- *Poached egg façon meurette*

Red wine sauce, mushrooms, smoked bacon and carrot brunoise

10 €

- *Snail frying pan*

With spinach, Bonneval blue cheese cream, walnut slivers, all au gratin

11 €

- *La fraîcheur*

Crackers of buckwheat, herbed serac, smoked sea bass fillet, pesto of carrot tops with lemon, yuzu and crunchy fennel

11 €

- *La Savoyarde*

Mixed salad, two lollipops of melting Reblochon cheese, ham chiffonade and crunchy vegetables

10 €

## Salad bowls

- *La Friolin*

Pan-fried snails, buckwheat crackers, herbed serac and smoked sea bass, vegetable-style half tarts, crisp fennel salad

24 €

- *La Savoyarde*

Mixed salad, four melting Reblochon cheese lollipops, polenta cubes, cured ham chiffonade, cranberries, crunchy vegetables

21 €





## Main courses

- **Suprême de poulet**

**24 €**

"Label rouge" chicken with crayfish, celery mousseline, grilled polenta and fresh vegetables

- **Tbone of veal chop** cooked at low temperature, cream of porcini mushrooms, grilled polenta and market vegetables (supplement for escalope of foie gras: 5 €)

**26 €**

- **Angus beef flank steak**

**24 €**

Pan-fried piece of beef in a shallot wine merchant sauce, chips and fresh vegetables

- **Sea bass fillet**

**26 €**

Fish cooked on one side, virgin sauce with small vegetables, celery mousseline, piperade compote, hummus with cumin

- **Le burger du Friolin**

**22 €**

Artisanal burger bun, mayonnaise and mustard sauce, tomato, onions, 150g minced steak, half breaded reblochon cheese, slice of smoked bacon, chips and salad


## New: Brazier tables

(minimum 2 people and with reservation)

### The gourmet tapas board

**28 € /pers**

Yakitori of Beaufort cheese and marinated smoked bacon, slice of beef with truffles, skewer of scallops with lemon, tournedos of pork mignon with honey and sesame, served with chips and salad





## Desserts

<i>Iced walnut cake with salted butter caramel and rhubarb compote</i>	<b>9 €</b>
<i>Blueberry tartelette</i>	<b>9 €</b>
<i>Cottage cheese mousse, passion fruit and exotic fruit tartar</i>	<b>8.50 €</b>
<i>Tatin revisited, dome of candied apples on specula biscuit, custard</i>	<b>9 €</b>
<i>Fresh lemon, raspberry ice cream, Breton biscuit</i>	<b>9 €</b>

## Waffles & Crêpes

<i>Waffle with Nutella</i>	<b>5 €</b>
<i>Waffle with sugar</i>	<b>4.50 €</b>
<i>Waffle with blueberries</i>	<b>5 €</b>
<i>Waffle with whipped cream</i>	<b>4.50 €</b>
<i>Crêpe with sugar</i>	<b>4.50 €</b>
<i>Crêpe with sugar and lemon juice</i>	<b>4.50 €</b>
<i>Crêpe with blueberries</i>	<b>5 €</b>
<i>Crêpe with Nutella</i>	<b>5 €</b>

## Ice cream cups

<i>The all red one</i>	<b>9 €</b>
<i>Raspberry ice cream, blueberry milkshake and fresh seasonal fruit</i>	
<i>Childhood memories</i>	<b>9 €</b>
<i>Vanilla ice cream, cotton candy, assorted candies, whipped cream</i>	
<i>The Snikers</i>	<b>9 €</b>
<i>Caramel ice cream, hazelnut ice cream, caramelised hazelnuts, salted butter caramel sauce, whipped cream and speculos</i>	