



LA LAITERIE

restaurant



STARTERS TO SHARE

White soup
with snowflakes

Lettuce, shavings of dry
Tomme cheese

Home-made
country terrine

A CHOICE OF

Fromagerie Boujon exclusive fondues - Thonon les Bains 74

BEAUFORT FONDUE

A really creamy fondue with a distinctive, although not strong flavour, achieved through a blend of 2 Beaufort cheeses produced in the Beaufortain valley.

Local wine: Chignin-Bergeron, Les Amandiers

FRANCHE CONTE FONDUE

This mild-flavoured fondue, which delivers a wide range of aromas, is made from a blend of 2 Comté cheeses from the Jura region.

Local wine: Arbois, Patchwork, B. et S. Tissot

SWISS 50-50 FONDUE

This stronger flavoured fondue blends 2 "official" fondue cheeses, both from the Fribourg region.

Local wine: Marin, Clos de Pont, Claude Delalex

EXCLUSIVE FONDUES, 3 CREATIONS

Feel like a change, try some new taste sensations?
Try fondue with mushrooms, with Champagne or with truffle!
Delicious!

Extra charge Champagne...25 €

Extra charge Mushrooms...18 €

Extra charge Truffle...35 €

ARTISANAL RAW MILK CHEESE RACLETTE

Made on the farm, this raclette concentrates all the flavors of alpine pastures, a delicious cheese best consumed melted to golden, not grilled.

WILD GARLIC RACLETTE

Made on the farm, with the additional touch of this springtime herb. It offers a freshness to the raw cheese raclette. A flavorful cheese, to be melted to golden, not grilled.

DESSERTS TO SHARE

Formule 49 € (not included beverages)

Starter to share + fondue or raclette + desserts to share

Allergens list available at the reception desk. Gratuity and taxes included.



A SELECTION OF LOCAL WHITE WINES, 75 CL

<i>Apremont, Giachino...38 €</i>	<i>Apremont, Lisa Jean Masson...32 €</i>
<i>Vin de Savoie, Le Feu Dominique Belluard...90 €</i>	<i>Chignin-Bergeron, Les Amandiers Philippe Ravier...45 €</i>
<i>Chignin, Céline Jacquet, Savoie...30 €</i>	<i>Marin, Clos de Pont, Claude Delalex...35 €</i>
	<i>Arbois, Patchwork, Bénédicte & Stéphane Tissot, Jura...50 €</i>

A SELECTION OF LOCAL RED WINES, 75 CL

<i>Mondeuse, Pied de la Barme, Saint-Germain...45 €</i>	<i>Mondeuse, Giachino...42 €</i>
<i>Mondeuse, Philippe Grisard...38 €</i>	<i>Mondeuse, Avalanche Fabien Trosset...40 €</i>
	<i>Vin de Savoie, Gamay Domaine de Veronnet...38 €</i>

WINES BY THE GLASS, 14 CL

WHITE	RED
<i>Chignin, Céline Jacquet, Savoie...9 €</i>	<i>Mondeuse, Philippe Grisard, Savoie...8 €</i>
<i>Marin, Clos de Pont, Claude Delalex, Savoie...8 €</i>	<i>Château Les Grands Chênes, Medoc, Bordeaux...15 €</i>
<i>Arbois, Patchwork, Bénédicte & Stéphane Tissot, Jura...12 €</i>	<i>Côte de Nuits, Les Chaillots, Gachot-Monot, Bourgogne...14 €</i>