

LES TERRASSES du Cuchet



Starters

ONIONS SOUP Grilled toasts with cheese	14,00€
HOME MADE FOIE GRAS Onions chutney and toasts	22,00€
SALMON GRAVLAX Potatoes, eggs of tobiko fish, mousse of dill	15,00€
MIX PLATE Dried ham, sausage, dried beef, coppa, beaufort, tomme, reblochon from Savoie	23,00€
PERIGOURDINE SALAD Salad, tomatoes, pine nuts, foie gras, candied duck gizzards, duck breast, croutons	
	SMALL: 15,00€ LARGE: 21,00€
CHEESE SALAD Salad, tomatoes, pine nuts, beaufort cheese, crusty goat cheese, toast of halloumi, speck, croutons	
	SMALL: 14,00€ LARGE: 20,00€

Swiss Fondue

Fondue with two cheeses: Swiss Gruyère & Vacherin Fribourgeois - 2 people at least

NATURE - 200G	26,00€ / PERS
PORCINI - 200G	29,00€ / PERS
TRUFFLES -200G	32,00€ / PERS
NATURE - 300G	37,00€ / PERS
PORCINI- 300G	42,00€ / PERS
TRUFFLES - 300G	45,00€ / PERS

Fondue Savoyarde

Fondue with three cheeses: Comté, Beaufort & Emmental - 2 people at least

NATURE - 200G	24,00€ / PERS
PORCINI - 200G	27,00€ / PERS
TRUFFLES -200G	30,00€ / PERS
NATURE - 300G	34,00€ / PERS
PORCINI - 300G	39,00€ / PERS
TRUFFLES -300G	43,00€ / PERS

Mains

BASS FISH WITH ROSEMARY Einkorn risotto, aspergus and mouss of dill	28,00€
BEEF STEAK 300GR Home made French fries - Pepper or mushroom sauce	39,00€
MY GRANDMOTHER'S POT AU FEU Beef chuck, smoked pork breast, carrots, potatoes, leaks, turnips	33,00€
With its marrow bone	EXTRA 3.5€
CHICKEN SUPREME, REBLOCHON CREAM Potatoes gratin dauphinois, candied tomatoes	28,00€
CANDIED PORK CHEEK Potatoes gratin dauphinois, carrots, honey and thyme	26,00€
PORCINI RISOTTO	24,00€
TRUFFLES RISOTTO	27,00€
TARTIFLETTE FROM OUR MOUNTAINS Potatoes, bacon, onions, reblochon	25,00€
LA BOITE CHAUDE - MELTED CHEESE Cheese of Clarines, steamed potatoes, dried meats and salad	26,00€

Hot stone

Hot stone with meat (300gr), home made French fries and vegetables, sauces - 2 people at least
INSIDE ONLY

BEEF / CHICKEN	27,00€ / PERS
BEEF	29,00€ / PERS
CHICKEN	25,00€ / PERS
EXTRA BEEF (100G)	11,00€ / PERS
EXTRA CHICKEN (100G)	9,00€ / PERS

Side dishes

Crispy salad	5,00€
Steamed potatoes	5,00€
Plate of dried ham	8,00€
Plate of dried beef	10,00€

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Lunch Menu

Except on week-ends and holidays

SPECIAL OF THE DAY
OR
CHICKEN ESCALOPE WITH
MUSHROOM OR PEPPER SAUCE,
FRENCH FRIES

NO CHANGES ON SIDE DISHES

+
CHOCOLATE MOUSSE
OR
RED FRUITS PANACOTTA

Main: 18,00€

Menu main / dessert: 22,00€

Desserts

CHOCOLATE MOELLEUX Vanilla ice cream	11,00€
CRUMBLE Apple, pear, red fruits, scoop of vanilla ice cream	9,50€
RASPBERRIES PIE	10,00€
CHEF'S ICED NOUGAT Hazelnut, pistachios, almonds, red fruits coulis	9,00€
BLUEBERRY CLAFOUTIS	10,50€
PLATE OF CHESSES Reblochon, tomme and beaufort	9,50€

Kids' Menu

15,00€

FISH'N CHIPS
OR
FRIED CHICKEN ESCALOPE,
FRENCH FRIES
+
ICE CREAM
+
GLASS OF SYRUP

Menu for kids under 12 years old

Ice creams

9,50€

LA DAME BLANCHE - WHITE LADY

Vanilla ice cream, home made hot chocolate, home made whipped cream

CHOCOLAT LIÉGEOIS

Chocolate ice cream, home made hot chocolate, home made whipped cream

CAFÉ LIÉGEOIS

Coffee ice cream, coulis of coffee, home made whipped cream








TUTTI FRUTTI

Lemon, passion fruit and raspberry sorbets, coulis of raspberry and home made whipped cream

ONE SCOOP	3,00€
TWO SCOOPS	5,50€
EXTRA WHIPPED CREAM	0.50€
EXTRA CHOCOLATE	1.00€



Ice cream: Vanilla, Chocolate, Coffee, Strawberry, Coconut
Sorbets: Lemon, Passion fruit, Raspberry

	 Gluten	 Fish	 Milk	 Eggs	 Soya	 Mustard	 Sulfite
Onion soup	x		x				
Gravelax		x					
Sal. Périgourdi ne	x					x	x
Cheese salad	x		x			x	x
Sea bass fillet		x	espuma				
Chicken supreme			crème reblochon				
Risotto			x				
Tartiflette			x				
Boîte chaude			x				
Fondue			x				x
Fish and chips	x	x					
Fried chicken	x						
Chocolate moelleux	x		x	x	x		
Crumble	x		x				
Raspberry pie	x		x	x			

	 Gluten	 Fish	 Milk	 Eggs	 Soya	 Mustard	 Sulfite
Frozen Nougat			x	x			
Blueberry clafoutis	x		x	x			
Cheese plate			x				
Dame Blanche			x		x		
Chocolat liégeois			x		x		
Chocolate mousse			x	x	x		
Red Fruits Panacotta			x				

On these allergens list, you only have the dishes in which there are allergens.
 The other allergens are not present in our dishes: crustaceans, molluscs, lupins, peanuts, nuts,
 celery