

LES TERRASSES du Cuchet



Starters

ONIONS SOUP	14,00€
Grilled toasts with cheese	
HOME MADE FOIE GRAS	22,00€
Onions chutney and toasts	
SALMON GRAVLAX	15,00€
Potatoes, eggs of tobiko fish, mousse of dill	
MIX PLATE	23,00€
Dried ham, sausage, dried beef, coppa, beaufort, tomme, reblochon from Savoie	
PERIGOUDINE 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	28,00€
Einkorn risotto, asperagus and mousset of dill	
BEEF STEAK 300GR	39,00€
Home made French fries - Pepper or mushroom sauce	
MY GRANDMOTHER'S POT AU FEU	33,00€
Beef chuck, smoked pork breast, carrots, potatoes, leaks, turnips	
With its marrow bone	EXTRA 3.5€
CHICKEN SUPREME, REBLOCHON CREAM	
Potatoes gratin dauphinois, candied tomatoes	28,00€
CANDIED PORK CHEEK	26,00€
Potatoes gratin dauphinois, carrots, honey and thyme	
PORCINI RISOTTO	24,00€
TRUFFLES RISOTTO	27,00€
TARTIFLETTE FROM OUR MOUNTAINS	25,00€
Potatoes, bacon, onions, reblochon	
LA BOITE CHAUE - MELTED CHEESE	26,00€
Cheese of Clarines, steamed potatoes, dried meats and salad	

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

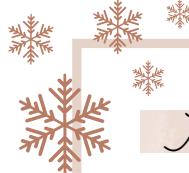
NO CHANGES ON SIDE DISHES
+
CHOCOLATE MOUSSE
OR
RED FRUITS PANACOTTA

Main: 18,00€

Menu main / dessert: 22,00€

Desserts

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



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	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