

# LOCAL SPECIALTIES

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**TARTIFLETTE** 28 €  
Oven-baked reblochon cheese on top of fried potatoes  
with onions and bacon bits (1)

**BERTHOUD** 28 €  
Baked Abondance cheese , jacket potatoes (1)  
*Is a specialty from the valley made with Organic  
Abondance cheese from La Lanche Farm*

**FONDUE AUX DEUX FROMAGES MIN 2 PERS** 33 €/PERS.  
Half mixed Swiss Gruyere and Fribourg Vacherin  
Cheeses are from Abondance (1)  
*Local cheeses from  
the Fruitière d'Abondance*

CHILDREN UNDER 12 YEARS OLD 17 €

**FONDUE BACCHUS MIN 2 PERS** 38 €/PERS.  
Beef, turkey & duck  
cooked in a beef and red wine broth (2)

CHILDREN UNDER 12 YEARS OLD 19 €

**PIERRADE MIN 2 PERS** 38 €/PERS.  
Beef, turkey, duck & 2 lamb chops (2)

CHILDREN UNDER 12 YEARS OLD 19 €

**OUR RACLETTE** 31 €/PERS.  
Choose your cheese :

GOAT | RACLETTE CHEESE PLAIN | RACLETTE  
CHEESE TRUFFLE | RACLETTE CHEESE |  
WILD GARLIC RACLETTE | CHEESE SMOKED  
RACLETTE CHEESE (1)

Raclette is served as a quarter wheel of one sort of cheese.

If you wish to have more than one sort we propose you the sliced cheese  
option. It is then 250 gr of cheese per person.

CHILDREN UNDER 12 YEARS OLD 19 €

Cold cuts or meat supplements 14 €

Our specialties are served with (1) cold cuts and green salad  
or (2) french fries and vegetable wok. **To be consumed only on site.**