


DEPUIS 1850


LE CHALET DE PIERRES




COURCHEVEL

STARTERS FOR SHARING

 Pugliese Burrata with truffle shavings - 41

 Pizza with truffle - 78

 Chalet de Pierres beaufort soufflé, bouquet of corn-salad - 34

A5 Wagyu Kagoshima tasting portion (100g) - 70

Morel mushroom tartine with Beaufort cheese - 45

Half-cooked foie gras, toasted panfrutto, shallot and blueberry confit with saba and dried fruit tuile - 49

Beef tataki with crispy marinated vegetables - 29

Braised octopus, pepper piperade, grilled piquillos with spianata, green apple and celery condiment - 39

Salmon gravlax with beetroot, baby-shoot salad, fresh apples and roasted almonds - 43


Heart of sucrine, citrus fruits, salad, fresh herbs, dried fruits, olive oil from Château d'Estoublon - 22

Tuna tartar, coriander, lime, avocado puree, soy sauce, sesame - 35

Asparagus and leeks in a herb vinaigrette, black radish, mimosa egg with horseradish mayonnaise- 28

Hummus, sesame cream, cumin, pita bread - 29

Focaccia, straciatella and country ham - 29

 Poke bowl, vinegared rice, avocado, tomatoes, red cabbage, radish, cucumber, sweet chili sauce - 31

Platter of cold cuts from the valley, Dauphiné walnut butter - 39

Selection of Savoie cheeses, blueberry confit -



Net prices in euros, including taxes and service.
Allergen information is available at the restaurant reception.

SEAFOOD

Seafood platter, *for 2 people* - 250
Cameron prawns, crab, selection of oysters, langoustines, prawns, whelks

COLD

Mediterranean Tarbouriech oysters n°3 or Special Gillardeau oysters n°3
Half-dozen - 65
Dozen - 120

Whelks with aioli sauce - 23
Crab with mayonnaise - 39
Sea urchins from Galicia - 68
Pink shrimp platter - 41
Leg of Kamchatka King Crab - 95

HOT

Giant prawns roasted in lemon butter - 39
Grilled langoustines, Provence style - 55
Pan-fried razor-clams - 29
Grilled blue lobster - 150

SOUPS

 Pumpkin soup,
served in a hollowed-out bread bowl - 28

Old-fashioned onion gratin with chicken broth - 33

Mediterranean fish soup served with croutons and
rouille (olive oil and mustard sauce) - 34

SPECIALS

Reblochon Tartiflette - 41


Truffle Tartiflette - 61


Reblochon Croziflette - 35

Savoyard fondue - 42
For 2 people, price per person


Savoyard fondue with truffle - 62
For 2 people, price per person


PASTA

 Fusilli, lightly spiced roasted tomato sauce,
stracciatella, pesto coulis and pine nuts - 43

 Linguini with truffle and parmesan
shavings - 59

Rigatoni Nero, "triple 0" French prawns, melting
courgettes, roasted pistachios and tarragon - 51

 Asparagus risotto, tomato confit, truffle and
parmesan shavings - 35

 Pad Thai with crispy vegetables, rice noodles,
peanuts and cashew nuts - 33



FISH

Seared scallops, gnocchi with pesto, cherry tomatoes and pine nuts - 49

Pan-fried breaded sole, steamed potatoes and asparagus - 72

Half-cooked tuna in a sesame crust, Asian vinaigrette, wok vegetables and soy-fried rice noodles -53

Oven-baked monkfish casserole with morel mushrooms - 63

EXCEPTIONAL MEAT CUTS

A5 Wagyu Kagoshima beef sirloin, pink Himalayan salt (100g) - 95

Argentinian Rib Eye steak with spicy chimichuri
sauce (300g) - 99

Slow-cooked double French Veal Chop, reduced veal jus (300g) - 85

Black Angus USA Tomahawk (1.2 kg), *for 2 people* - 245

Accompanied by gratin dauphinois, seasonal vegetables and an assortment of sauces

MAINS

Chalet de Pierres truffle burger with Chips and a bunch of baby greens - 71

Knife-cut Charolais beef tartar, Chips and marinated vegetables - 43

Simmenthal beef fillet in tagliata, Neapolitan virginia, rocket salad, creamy potatoes with parmesan - 61

Roast free-range chicken, morel sauce, gratin dauphinois and glazed baby vegetables, *for 2 people* - 152

Lamb shoulder confit on the bone, gingerbread style jus, bulgur with fresh herbs, confit vegetables, *for 2 people* - 129

Chicken supreme with truffles, mashed potatoes, seasonal vegetables - 41

Caramelised ham on the bone with truffled pasta - 39

Caesar salad, romaine salad, crispy chicken, parmesan shavings, Caesar sauce - 41

SIDES

Mashed potatoes - 15/ Mashed potato with truffle - 40

French fries - 15 / French fries with truffle - 40

Vegetable casserole - 15 / Vegetable casserole with truffle - 40

Green salad - 15 / Green salad with truffle - 40



DESSERT BUFFET

One piece of pastry - 16

Three pieces of pastry - 38

Bowl of red fruits- 32

CHILDREN'S MENU

*Up to 10 years old
Served with seasonal vegetables and French fries*

Breaded chicken strips

Small fillet of Simmenthal beef



Tomato pasta

Salmon steak

23



Vegetarian



Vegan



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