



**Savoie Menu at 27.5 Euros**  
**The chef suggests some of our local dishes !**

Melted reblochon on a green salad

Or

Local smoked ham

Or

Caillette

(pork meatballs served warm with salad)

Or

Mountain salad

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« Local » Reblochon tartiflette  
served with a green salad

Or

Fricassée de caïon

(jugged pork, mushrooms, diced bacon, onions)

Or

Traditionnally braised Diots

(freshly made pork sausage grilled with white wine)

Served with today side dishes

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Our cheese board

Or « Genepi » Crème brûlée with ice cream

Or Choice of dessert

(Fixed prices)



## Meat and Fish



|   |        |
|---|--------|
| Entrecôte pan fried choice of sauce                 | 20 €   |
| Beef fillet   | 23 €   |
| With choice of sauce :mushroom, pepper, blue cheese |        |
| Grilled beef ribs                                   | 29 €   |
| Steak tartar in the knife                           | 17,5 € |
| Duck breast in mushroom sauce                       | 17 €   |
| Pork fillet mignon                                  | 18,5 € |
| Rib of veal in chanterelle mushrooms                | 21 €   |
| Trout of our mountains                              | 17 €   |
| Scallop miller                                      | 21 €   |

Served with today side dishes

### Menu - 25.5 Euros

Salade Bornandine  
(green salad,egg,tomato,cheese,ham,diced bacon)  
Or cured ham and melon  
Or fresh raw vegetable  
Or chef's own pâté with hazelnuts  
Or salmon and goat cheese terrine

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Entrecôte pan fried (+ 2 euros)  
choice of sauce : mushroom, pepper, blue cheese  
Or Duck breast in mushroom sauce  
Or Trout of our mountains  
Served with today side dishes

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Our Cheese board  
Or choice of desserts  
(Fixed prices)



## Menu - 32,5 Euros



Home made Foie gras

or

Scallop miller carpaccio and its caviar of eggplant

Or

Smoked salmon salad

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Pork fillet mignon

Or

Rib of veal in chanterelle mushrooms

Or

Beef fillet with choice of sauce

Or

Scallops miller

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Served with today side dishes

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Our cheese board

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Vacherin

(Vanilla and raspberry ice cream cake with meringue and cream)

Or choice of desserts

## Children's menu - 9,5 euros

1 drink : Coca-cola or lemonade or syrup

Sausage and chips

Or

Home made burger with chips

Or

Chicken nuggets with chips

Or

Spaghetti bolognaise or carbonara

Ice cream

Or

Or crème caramel

Fixed prices)



## Our local specialities



|   |        |
|---|--------|
| Savoie Fondue with green salad  | 17 €   |
| Savoie Fondue with green salad and cold meats                               | 20 €   |
| Mushroom Fondue with green salad  | 18 €   |
| Mushroom Fondue with green salad and cold meats                             | 21 €   |
| Raclette (with cold meats, potatoes, green salad) 2 pers min price per pers | 19 €   |
| Tartiflette au reblochon (with green salad and ham )                        | 17,5 € |
| Tartichèvre (goat cheese with green salad and ham)                          | 17,5 € |
| La Rebloche (smoked ham ,potatoes,and green salad )                         | 18 €   |
| Fricassée de caïon (jugged pork, mushrooms, diced bacon, onions)            | 17,5 € |
| Traditionnally braised Diots  | 17,5 € |
| (freshly made pork sausage grilled with shallots and white wine)            |        |
| A hot stone at your table : (only if pre-booked)                            | 25 €   |
| Cook your own beef, chicken and smoked bacon 2 pers min price per pers      |        |

## Our Starters

|   |        |
|---|--------|
| Chef's own pâté with hazelnuts                      | 12 €   |
| Local smoked ham                                    | 12,5 € |
| fresh raw vegetable                                 | 12,5 € |
| Salmon and goat cheese terrine                      | 13 €   |
| Caillette (pork meatballs served warm with salad)   | 13 €   |
| Salade Bornandine (bacon, ham, cheese)              | 13 €   |
| Cured ham and melon                                 | 12 €   |
| Warm reblochon on a bed of salad                    | 13 €   |
| Warm goats' cheese                                  | 13,5 € |
| Smoked salmon salad                                 | 13,5 € |
| Chef's own smoked salmon                            | 14 €   |
| Scallop miller carpaccio and its caviar of eggplant | 13,5 € |
| Home made Foie gras                                 | 15 €   |



## Our Desserts

|  |        |
|--|--------|
| Fromage frais with cream:  | 4 €    |
| Fromage frais with red fruit sauce   | 4,5 €  |
| Cheese board   | 4,5 €  |
| Icecream:  |        |
| 1 scoop  | 2 €    |
| 2 scoops   | 3,90 € |
| 3 scoops   | 5,50 € |
| Coupe Colonel ( lemon water ice dressed with vodka)<br>(+ 1,5 euros for a dessert of menu)         | 10,5 € |
| Coupe "pointe percée (genepi water ice with genepi)<br>(+ 1,5 euros for a dessert of menu)         | 10,5 € |
| Floating island : soft meringue in a sea of light vanilla custard                                  | 7 €    |
| Genepi creme brulée with ice cream   | 8 €    |
| red fruits dessert with crunchy biscuit  | 8 €    |
| Bilberry or raspberry tartlet  | 8 €    |
| Vacherin (Vanilla and raspberry ice cream cake with meringue and cream)                            | 8 €    |
| Pineapple carpaccio with ice cream   | 8 €    |
| Home made Chocolate fondant with ice cream   | 8 €    |
| Our local "café and digestive drink " with a raspberry cake<br>(+ 1,5 euros for a dessert of menu) | 9,5 €  |

(Fixed prices)



# *La Croix Saint-Maurice*



(Collection G.Bastard)

*Hôtel\*\*\*Restaurant*

*Le Grand-Bornand*

*04 50 02 20 05*

*[www.hotel-lacroixstmaurice.com](http://www.hotel-lacroixstmaurice.com)*



**Our wine list**  
All our wines are  
Appellation d'Origine Contrôlée

**Our red wines**

|  | <b>37,5 cl</b> | <b>75 cl</b> |
|--|----------------|--------------|
| <b>Savoie (red)</b>                      |                |              |
| Gamay Chautagne cuvée réserve            | 14,5 €         | 23,5 €       |
| Pinot noir cuvée Gastro                  | 16 €           | 25,5 €       |
| Mondeuse d'Arbin Domaine Idylle Tiollier | 18,5 €         | 29,5 €       |
| Mondeuse Fut de chêne Ravier             |                | 35,5 €       |
| <b>Beaujolais (red)</b>                  |                |              |
| Morgon Croix Gaillard                    | 15,5 €         | 26 €         |
| <b>Val de Loire (red)</b>                |                |              |
| Saumur Champigny                         |                | 25,5 €       |
| St-Nicolas-de-Bourgueil Mabileau         |                | 31,5 €       |
| <b>Bourgogne (red)</b>                   |                |              |
| Passetoutgrains Millefleurs              | 15 €           | 25,5 €       |
| Mercurey Vigne du Chapitre               |                | 39,5 €       |
| Côtes de Beaune 1er cru                  |                | 49,5 €       |
| <b>Côtes du Rhône (red)</b>              |                |              |
| Côte du Rhône Vieux Clocher              | 13,5 €         | 22,5 €       |
| Vacqueyras Vieux Clocher                 | 16,5 €         | 28,5 €       |
| Saint Joseph cuvée les fagottes          |                | 31,5 €       |
| Crozes Hermitage Guigal                  |                | 45 €         |
| Côte Rôtie Brune et Blonde Guigal        |                | 68 €         |
| <b>Bordeaux (red)</b>                    |                |              |
| Château La cour Montessant               | 14 €           | 23,5 €       |
| Medoc Château Le Monge                   |                | 27 €         |
| Saint-Emilion Haut Gaffelière            |                | 38,5 €       |
| Saint Estephe Ladouys                    |                | 42 €         |
| Margaux Henri Lurton                     |                | 47 €         |

**Any wine consumed may be taken away with you  
(fixed prices)**



### ***Our white wines***

|                                 | <b><i>37,5 cl</i></b> | <b><i>75 cl</i></b> |
|---------------------------------|-----------------------|---------------------|
| <b><i>Savoie (white)</i></b>    |                       |                     |
| Apremont Noiray                 | 13,5 €                | 22,5 €              |
| Roussette Frangy Courlet        | 14,5 €                | 23,5 €              |
| Chignin Cuvée réserve           | 15,5 €                | 25,5 €              |
| Chignin Bergeron Vullien        |                       | 30,5 €              |
| <b><i>Bourgogne (white)</i></b> |                       |                     |
| Aligoté                         |                       | 25,5 €              |
| <b><i>Sud Ouest (white)</i></b> |                       |                     |
| Uby Gros Manseng                |                       | 26,5 €              |

### ***Our rosé wines***

|  |      |        |
|--|------|--------|
| <b><i>Savoie (rosé)</i></b>            |      |        |
| Gamay rosé cuvée réserve               | 14 € | 24,5 € |
| <b><i>Côtes de Provence (rosé)</i></b> |      |        |
| Château de Montaud                     | 15 € | 25,5 € |
| <b><i>Sud Ouest (rosé)</i></b>         |      |        |
| La vie en rose                         |      | 26,5 € |

### ***Hôtel wines***

|                                     |        |
|-------------------------------------|--------|
| Merlot vin de pays d'OC (Red)       | 19,5 € |
| Chardonnay vin de pays d'OC (white) | 19,5 € |

### ***Wines by the glass***

|            |   |        |
|------------|---|--------|
| Verre 12cl | Savoie wine AOP : Gamay red, Gamay rosé, Jacquère white | 3,50 € |
| Verre 12cl | Chignin Bergeron white                                  | 5,70 € |
| Verre 12cl | Bourgogne Passetoutgrains red                           | 4 €    |

### ***Wines in a pitcher***

|             |   |              |         |
|-------------|---|--------------|---------|
|             | Savoie wine AOP : Gamay red, Gamay rosé, Jacquère white |              |         |
| Pichet 25cl | 6,50 €  | Pichet 50 cl | 10,40 € |
|             |   | Pichet 75 cl | 14,20 € |

### ***Champagne and sparkling wines:***

|                     |                         |      |
|---------------------|-------------------------|------|
| Jackie LIMONET brut | ( 1/2 bottle brut 26 €) | 42 € |
| Jackie LIMONET Rosé |                         | 42 € |

**Any wine consumed may be taken away with you  
(fixed prices)**