


DEPUIS 1850


LE CHALET DE PIERRES



COURCHEVEL

STARTERS TO SHARE

 Burrata di Puglia, truffle shavings - 41

 Truffle pizza - 79


 The Chalet de Pierres Beaufort cheese tart, green salad - 35

Tasting portion of Japanese Wagyu A5 (100g) - 70

Cheese gratinated baguette with morel mushrooms - 45


Mi-cuit foie gras, brioche with orange zest, sweet onion jam, blueberry jam - 49


Chargrilled mediterranean octopus, piquillo pepper coulis, parsley, garlic and orange gremolata - 39

 White and red endive salad, local Savoy tome cheese and pears, walnuts and honey,
mustard and herb vinaigrette - 24

Scottish salmon tartare « Label rouge », coriander, lime, soy sauce and sesame
seed oil, avocado cream, sesame crackers - 35

Vitello tonnato, cherry tomatoes, capers and parmesan - 43

 Houmous and pinsa - 29

 Poke bowl, wild rice, avocado, radish, tomato, red cabbage, fava beans - 34

Local charcuterie platter from the valley, local Dauphiné walnut butter - 39

Savoy region cheese platter, blueberry jam - 39



SHELLFISH

Shellfish platter, *for two people* - 250
Cameron prawns, brown crab, selection of oysters, langoustines, pink prawns, whelks

COLD


Oysters of the moment or Gillardeau n°3 special oysters
Six pieces - 65
Twelve pieces - 120

Whelks, aioli - 23
Brown crab with mayonnaise - 39
Galicia sea urchins - 69
« Gambero Rosso » carpaccio - 59

HOT

Giant roasted prawn with citrus butter - 41
Grilled langoustines “à la Provençale” - 59
King crab leg - 180

SOUPS

 Pumpkin soup served
in a bread bowl - 29

Traditional onion soup with cheesy crouton,
chicken broth - 33

Mediterranean fish soup served with croutons
and rouille - 34

SPECIALITIES


Local Savoy tartiflette - 39
Potatoes, reblochon cheese, lardons

Local Savoy tartiflette with truffle - 62
Potatoes, reblochon cheese, lardons, truffle

Local Savoy fondue - 43
For two people, price per person


Local Savoy fondue with truffle - 63
For two people, price per person

PASTA

 Fusilli, slightly spicy roasted tomato sauce,
stracciatella, pesto and pine nuts - 43

Artisanal truffle filled tortellini, truffle
and meat jus, and aged parmesan - 59

Rigatoni Neri, French prawns, baby leaf spinach,
broccoli florets, toasted pistachios, tarragon - 52

 Risotto with truffle shavings, sundried
tomatoes, parmesan - 45



FISH

Seared scallops, artisanal gnocchi, sage butter, sundried cherry tomatoes and parmesan chips - 51

Roasted whole sole, lemon and parsley butter, sauteed new potatoes and seasonal vegetables - 76

Miso glazed black cod, kale, braised pak choi and sauteed rice noodles - 81

Monkfish and morel mushroom stew, roasted meat juices, seasonal vegetables, risotto with parmesan - 63

EXCEPTIONAL MEATS

Grilled Japanese Wagyu A5 rump, fleur de sel, served medium (100g) - 95

Argentinian Rib-eye (300g) - 99

Black Angus Tomahawk USA (1kg100) - 255
For two people

Served with sauteed new potatoes, seasonal vegetables and a selection of sauces

MAINCOURSES

Black Angus burger with truffle, truffled moliterno, French fries - 69

Hand-cut Charolais beef tartare, French fries and green salad - 44

Simmental beef fillet, napolitan sauce vierge, Italian chicory, rocket, creamy potatoes with parmesan - 59

Roasted "Label rouge" French farmhouse chicken, morel mushroom sauce, sauteed new potatoes, seasonal vegetables
pour 2 personnes - 169

7h slow cooked lamb shoulder on the bone, gingerbread jus, roasted new potatoes, seasonal vegetables
pour 2 personnes - 149

French chicken supreme, jus with truffle, truffled gnocchis, winter vegetables - 44

Caramelised ham joint and pasta with truffle - 43

Caesar salad, romaine lettuce, crispy chicken strips, toasted bread, parmesan, Caesar sauce - 39

SIDE DISHES

Mashed potatoes - 15 / Mashed potatoes with truffle - 30

French fries - 15 / French fries with truffle - 30

Seasonal Vegetables - 15

Green salad - 15

Artisanal gnocchi stuffed with truffle - 15

Pasta with truffle - 20



DESSERT BUFFET

Individual dessert from the buffet - 16

The traditional grand buffet of desserts - 39

Bowl of red berries - 32

FOR CHILDREN

Up to 10 years old

Served with seasonal vegetables and French fries

Crispy chicken strips

Butcher's minced meat steak



Tomato pasta

Salmon fillet

25



Vegetarian



Vegan

