



La Table des Cochers

Winter Menu 2024-2025

Prices include all taxes and service charges.

Allergen list available at the restaurant or reception upon request.

Reservations: Call 8200

From outside: +33 (0)4 50 47 37 30

Opening Hours: 7:00 PM to 9:30 PM

Main Courses

- **Beef filet with chimichurri**, smash potatoes – €42
 - **Glazed pork belly**, marinated in soy, honey, and ginger, carrot medley, braised green cabbage – €36
 - **Chicken saltimbocca** with sage, smoked bacon, Abondance cheese sauce, spelt risotto with porcini mushrooms – €30
 - **"Cochers" Burger**, butcher's steak, potato rosti, smoked raclette, grilled bacon, spiced honey onion confit, pickles, spicy tartar sauce – €25
 - **Linguini with red pesto**, confit sun-dried tomatoes, arugula, basil, walnuts, and ricotta – €22
 - **Roasted veal sweetbreads**, parsnip medley, morels, Madeira sauce – €38
 - **Mountain trout steak**, roasted with herb and Comté crust, creamy saffron sauce, potato mille-feuille, celery root mousseline – €32
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Raclettes and Fondues

(Minimum 2 people)

- **Traditional raw milk raclette** – €34/person
- **Smoked raclette** – €37/person
Served with regional charcuterie, potatoes, and green salad
- **The "Cochers" fondue** - Awarded 2nd place at Tocquicimes 2024 – €42/person
- **Traditional Savoyard fondue** – €36/person
- **Savoyard fondue with truffle** – €38/person
- **Porcini mushroom fondue** – €36/person

Supplement: Fondue served in a bread loaf – €3

Savoyard Specialties

- **Reblochon tartiflette** with green salad – €32
 - **Baked cheese box**, potato rosti, green salad – €27
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Kids' Menu (*Served with fries, vegetables, or pasta*)

- **Crispy chicken tenders** – €14
 - **Beef patty** – €12
 - **Cod fish & chips** – €14
 - **Cooked ham** – €12
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Starters

- **Perfect egg in red wine sauce**, roasted smoked pork belly, sauteed porcini mushrooms – €15
 - **Caramelized foie gras escalope**, chestnut cream, smoked whipped cream – €22
 - **Mountain trout gravlax**, beetroot medley, horseradish mayo – €14
 - **Jerusalem artichoke velouté** with truffle, crispy dried beef, fried onions, gingerbread croutons – €14
 - **Cromesquis goat cheese salad**, honey, and walnuts – €12
 - **Thai-style beef salad**, caramelized beef, lime herb dressing, lemongrass, and peanuts – €12
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Desserts

- **Chocolate and Nutella mousse** – €10
- **Strawberry jam roulade** – €12
- **Caramel custard** – €10
- **Profiterole-style cream puff**, vanilla ice cream, chocolate sauce – €12
- **Crispy pavlova**, pear and rhubarb textures – €12
- **Chocolate cheesecake**, spiced cocoa, speculoos crunch, Baileys cream – €14
- **Caramelized mille-feuille**, lemon-anise cream, white chocolate mousse – €14
- **Blueberry tart** – €12
- **Seasonal fruit salad** – €12