Savoyard Menus / French Classics 2025-2026



Please order one dinner per day per group.

DG's cheese fondue €22,- p.p.

Cheese fondue served with bread, cornichons and green salad.

Do not forget to order our home-made charcuterie.

Tartiflette €19 p.p. Or vegetarian with chanterelles and bolets. 22€ p.p.

Tartiflette (reblochon cheese, potatoes, onions and bacon) served with a rich green salad, vinaigrette and garnish.

Do not forget to order our home-made charcuterie.

Croziflette €19 p.p. Or vegetarian with chanterelles and bolets. 22€ p.p.

Croztiflette (reblochon cheese, pasta, onions and bacon) served with a rich green salad, vinaigrette and garnish.

Do not forget to order our home-made charcuterie.

Raclette French €20 p.p.

Raclette cheese, bread, cooked potatoes, green salad, crudités and a vinaigrette.

Do not forget to order our home-made charcuterie.

'Coq' au vin €18,80 p.p.

Chickenlegs 'Coq au vin' (red-wine-style) served with vegetables and potato gratin.

Bœuf Bourguignon €18,80 p.p.

Bœuf Bourguignon served with jacket potatoes and vegetables.

Confit duckleg €19,80 p.p.

Home-made confit duckleg served with red fruit-bayleaf sauce, wholegrain mustard mash and vegetables.

Platters: Each platter serves about 10-15 personnes

Home-made an entire pâté in pastry from porc €82,-

Home-made pâté in pastry from porc approx 2350 gr, green salad, garnish and vinaigrette. Price based on porc meat. Other fillings are available on demand.

Cheese platter 5 types €85,-

Tomme | reblochon | goatcheese | abondance | blue cheese | bread | home-made chutney | fruit | nuts

Plateau charcuterie 100% home made €85,-

Jamaican lomo, pepperd lomo, coppa chorizo, dried ham, Dutch lard, small salad, bread and pickles.,

Mountain platter €92,- per platter

Charcuterie 100% homemade (Jamaican lomo | peppered lomo | coppa chorizo | dried ham | Dutch lard), Mont d'or de Vacherin, or other baked cheese from the oven. ' 2 baguettes and crudités.

