

# WELCOME AT LA CENDREE !

Our dishes are home made. It takes a little time to cook and lay each plate. We hope that you will enjoy your meal with us

## BREAKFAST from 8AM to 10AM

13 €/pers (cheese and ham + 7,00 €/pers)

Croissant **or** pain au chocolat, orange juice, bread, butter and jams tea **or** hot chocolate **or** coffee (Cappuccino, latte, viennois are not included in the price)

## DISH OF THE « RANDONNEUR »

(lunch time except week-ends and bank holidays)

16,00 €

## FORMULA « RANDONNEUR »

(lunch time except week-ends and bank holidays)

21,00 €

Suggestion (see the board)



Dessert of the day (see the board)

## KIDS MENU

(Up to 12 years old)

12,00 €

Minced steak and chips

**Or**

Paned chicken and chips



Ice cream

**Or** chocolate fondant cake

## BURGER KIDS MENU

(Up to 12 years old)

14,00 €

Home-made bread, minced steak, chips

**Or** Home made bread, paned chicken, chips



Ice cream

**Or** chocolate fondant cake

FROM 3PM TO 6PM

PANCAKES

FROM 3PM TO 8PM

LOCALLY MADE ICE CREAM AND HOME MADE PASTRIES

## OUR SUGGESTIONS

BEEF TATAKI **Starter** .. 13,00 € **Main course** ... 23,00 €  
Marinated and its Thai vegetable wok

MOZZARELLA TOMATO FLOWER and its tender Burrata  
**Small** ..... 12,00 € **Large**..... 21,00 €

TROUT TARTARE WITH MANGOES  
**Small** .. 15,00 € **Large**..... 27,00 €

RISOTTO WITH SCALLOPS ..... 28,50 €  
And its leek fondue

## OUR PLATTERS

	Small	Large
PLATTER "DE LA FERME" .....	14,00 €	19,00 €
Local charcuterie		

PLATTER « DES ALPAGES ».....	15,00 €	21,00 €
Local charcuterie and cheese		

## OUR DISHES

SALADE MONTAGNARDE..... 18,00 €  
With toasts of Savoie and goat cheese and Reblochon

PASTA FROM THE VEGETABLE GARDEN ..... 19,00 €  
Duo of al dente linguine and vegetable with Fior di Latte Mozzarella

ITALIAN BEEF CARPACCIO ..... 16,00 €  
Olive oil, rocket salad, capers tail, tomato, pine nuts  
With chips ..... 19,00 €

CENDREE BURGER, CHIPS..... 19,00 €  
Pastry rolls, minced steak with paprika, bacon,  
breaded cheese, guacamole, tomato

BUTCHER'S PIECE OF MEAT..... 21,00 €  
Served with potatoes and vegetables  
cooked the chef's way

## OUR SWISS SPECIALITIES

SWISS FONDUE	200g	250g
	24,00 €	28,00 €
Gruyère and Vacherin cheese with bread and potatoes		

VEGETARIAN RÖSTI ..... 17,00 €  
Classic Swiss dish of pan-fried potatoes, eggs and Raclette  
cheese

CENDRÉE RÖSTI..... 18,00 €  
Classic Swiss dish of pan-fried potatoes, eggs, ham and  
Raclette cheese

## OUR HOMEMADE DESSERTS

SMALL CHEESE PLATE..... 8,00 €

DESSERT OF THE DAY (see the board) ..... 8,00 €

ICED NOUGAT RASPBERRY AND PISTACHIO ... 9,00 €

PARIS-BREST PASTRY ..... 10,00 €

CAFÉ GOURMAND (espresso or lungo) ..... 11,00 €  
Assortment of small pastries with coffee

TEA or CAPPUCCINO GOURMAND ..... 12,00 €  
Assortment of small pastries with tea

## OUR ICE CREAMS

(glaces artisanales)

DAME BLANCHE ..... 8,50 €

Vanilla ice cream, chocolate sauce and whipped cream

CHOCOLAT LIEGEOIS ..... 8,50 €

Chocolate and Vanilla ice cream, chocolate sauce and whipped cream

CAFE LIEGEOIS ..... 8,50 €

Espresso, coffee ice cream, vanilla ice cream and whipped cream

ICE CREAM BY THE SCOOP ..... 2,90 €/SCOOP

Vanille Bourbon, chocolat suisse Fey, café, caramel beurre salé, yaourt bulgare

SORBET BY THE SCOOP ..... 2,90 €/SCOOP

Pear, lemon, apricot, strawberry, mango

COUPE COLONEL ..... 10,00 €

Lemon Sorbet + Vodka

COUPE LIMONCELLO ..... 10,00 €

Lemon Sorbet + Limoncello

COUPE WILLIAMINE ..... 11,00 €

Pear sorbet + pear brandy

COUPE ABRICOTINE ..... 12,00 €

Apricot sorbet + apricot brandy

## OUR DISHES SERVED

### FROM 6PM TO 8PM

#### OUR TAPAS

6 MAKIS CALIFORNIAN ROLLS ..... 13,00 €

TASTING PLATTER (3/4 pers) ..... 22,00 €

assortment of tapas

CENDRÉE TAPAS (3/4 pers) ..... 22,00 €

mix of cheese, charcuterie, Raclette and goat cheese toasts

TAPAS GOURMAND PLATTER (3/4 pers) ..... 22,00 €

Assortment of pastries miniatures

#### OUR SPECIALTIES

CENDREE BURGER, CHIPS ..... 19,00 €

Pastry rolls, paprika minced steak, bacon, breaded cheese, guacamole, tomato

BUTCHER'S PIECE OF MEAT ..... 21,00 €

Served with potatoes and vegetables

SWISS FONDUE                      200g                      250g

24,00 €                      28,00 €

Gruyère and Vacherin cheese with bread and potatoes

VEGETARIAN RÖSTI ..... 17,00 €

Pan fried potatoes, egg, Raclette cheese

CENDREE RÖSTI ..... 18,00 €

Pan fried potatoes, egg, ham, Raclette cheese

Small                      Large

PLATTER DE LA FERME ..... 14,00 € ..... 19,00 €

Local charcuterie

PLATTER DES ALPAGES ..... 15,00 € ..... 21,00 €

Local charcuterie and cheese

PLEASE ALSO HAVE A LOOK TO OUR KIDS

MENU AND DESSERTS

## WINE MENU

### White wines

#### SAVOIE ET HAUTE-SAVOIE

##### CLOS DE PONT

Domaine Delalex 2022 ..... 28,00 €

##### JONGIEUX BLANC

Domaine Eric Carrel 2022.....23,00 €

##### APREMONT Clos Saint-André

Domaine Ravier 2020 .....28,00 €

##### ROUSSETTE MARESTEL « Marété »

Domaine Eric Carrel 2021 .....33,00 €

##### CHIGNIN BERGERON « Amandiers »

Philippe et Sylvain Ravier 2020 ..... 45,00€

##### CHARDONNAY « La Caspienne »

P&S Ravier 2020 ou 2021 .....39,00 €

#### VINS DE LA LOIRE

##### VOUVRAY moelleux Domaine de la Fontainerie

Côteau les Brûlés 2018 .....40,00 €

### Rosé wines

75cl

#### LUBERON

ALIDON Cave du Luberon 2021 ou 2022..... 30,00 €

#### COTE DE PROVENCE

CLOS DE SAINTE MAXIME 150cl 75cl

2021.. 65,00 € 2022.....35,00 €

MINUTY PRESTIGE.2022..... 40,00 €

MINUTY ROSÉ OR 2021.....55,00 €

### Red wines

#### SAVOIE

75 cl

##### JONGIEUX GAMAY VIEILLES VIGNES

Eric Carrel 2021 ..... 27,00 €

MONDEUSE Face au fort Domaine Ravier 2019 45,00 €


#### BEAUJOLAIS

75 cl


BROUILLY AOP Château des Tours 2020 ..... 33,00 €

#### CÔTE DU RHÔNE

##### COTES DU RHONE VILLAGES

St-Dominique 2020  ..... 30,00 €

##### CROZES HERMITAGE Domaine

Combiér 2020  ..... 55,00 €

##### CHATEAUNEUF-DU-PAPE

Château La Nerthe 2016  ..... 69,00 €

##### COTE ROTIE FORTIS

Domaine Monteillet 2020  ..... 79,00 €

#### LUBERON

LES PROMISES Cave du Luberon 2022 ..... 30,00 €

#### LANGUEDOC ROUSSILLON

PIC SAINT LOUP Altitude 192 2020 ..... 36,00 €

#### BORDEAUX HAUT MEDOC AOC

CHATEAU VICTORIA Cru Bourgeois 2018..... 36,00 €

### Champagne & Crémant

##### CHAMPAGNE Grande Réserve

Bénard et fils.....59,00 €

##### CREMANT de Savoie

Domaine de l'Idylle.....35,00 €

## HOT DRINKS

Espresso, Allongé, décaféiné	2,10 €
Espresso noisette	2,30 €
Americano	2,50 €
Lait froid (+ sirop 0,20 €)	2,80 €
Lait chaud	3,00 €
Double café, Double décaféiné	3,70 €
Double café (ou décaféiné) au lait	4,30 €
Café au lait	3,50 €
Café Latte, Macchiato ou Cappuccino	4,20 €
Café Viennois	4,50 €
Tisane Refroidissement, Détente, Digestion	4,00 €
Thé Earl Grey, Breakfast, Vert, Vert à la menthe	4,00 €
Thé Breakfast au lait ou au citron (rondelle)	4,20 €
Chocolat chaud (petit 3,00 €)	4,00 €
Chocolat Viennois	5,00 €
Irish Coffee	11,00 €

## SODAS

Extra for syrup : Strawberry, Rasperry, Grenadine, Mint, Peach,

Blackcurrant, Orgeat, Lemon	0,20 €
Sirop à l'eau	2,50 €
Limonade (verre)	3,00 €
Diabolo (verre limonade + sirop)	3,20 €
Schweppes, Schweppes Agrumes, Orangina, Sprite, Coca	
Coca 0, Lipton Ice Tea pêche, Tropic tropical 33cl	4,00 €
Trip (CBD sparkling drink)	
Citron basilic, Fleur de sureau menthe,	
Pêche gingembre 33cl	5,50 €

WATER extra for slice of lemon or syrup : ..... + 0,20 €

Vittel (25cl)	3,00 €
Perrier (33cl)	4,00 €
Evian 50cl	4,50 €
Evian 100cl	5,90 €
Badoit 50cl	5,00 €
Badoit 100cl	6,00 €

## FRUIT JUICES (25cl)

Orange, Pomme, Ananas, Abricot, Fraise,	
Pamplemousse, Mangue	4,20 €
Tomate	4,40 €

## COUPES, KIRS AND CIDERS

Kir au vin de Savoie	5,00 €
(Cassis, Mûre, Framboise, Pêche, Châtaigne, Myrtille)	
Coupe de Pétillant de Savoie	7,00 €
Coupe de Kir Pétillant de Savoie	7,50 €
Cidre brut (25cl)	5,00 €
Cidre brut (75cl)	13,00 €

## BOTTLED BEER (33cl)

Bacchante Bière de montagne locale	7,50 €
Blonde, Blanche, Ambrée, Triple des Fiz, IPA	7,50 €
Desperados	7,00 €
Bière sans alcool 1664	6,00 €
Coup d'boule (au génépi)	7,50 €

## DRAFT BEERS

	25cl	50cl	Pichet 140cl
Sturm BIO Blonde	4,00 €	7,50 €	19,00 €
Jupiler Blonde 5°2	4,00 €	7,50 €	19,00 €
Panaché	4,20 €	7,80 €	20,00 €
Monaco / Demi Sirop	4,20 €	7,80 €	20,00 €
Hoegaarden blanche	4,80 €	8,60 €	22,00 €
Picon	4,90 €	8,70 €	

## APERITIFS/WHISKYS/DIGESTIFS

	2CL	4CL
Ballantines, Jameson, Jack Daniel's	5,00 €	9,00 €
Macallan	10,00 €	17,00 €
Ricard (+ sirop 0,20 €)	2,80 €	4,00 €
Martini Blanc, Rouge, Suze, Campari (6cl)	5,00 €	
Porto Blanc / Rouge (8cl)	6,50 €	
Rosé Pamplemousse	5,00 €	
Get 27, Bailey's (4cl)	7,50 €	
Whisky Coca	10,00 €	
Gin tonic	10,00 €	
Eau de vie de Poire, Abricot	6,50 €	11,00 €
Génépi, Chartreuse, Grand Marnier, Rhum	5,00 €	8,00 €
Cognac	5,00 €	8,00 €

## COCKTAILS

Sangria	7,00 €
Virgin Aperol	5,00 €
Mojito, Aperol Spritz	10,00 €
Virgin Mojito, virgin Hugo	8,00 €
Hugo (Fleur de sureau, pétillant, citron vert, menthe)	10,00 €
Rhum tonic (Rhum, cactus, piment, Schweppes)	11,00 €