

Bienvenue à LA CENDRÉE !

We hope that you will appreciate our home made dishes

Breakfast from 8am to 10am

13 €/pers

Croissant **or** pain au chocolat, 2 slices of bread, tea or tea with milk or coffee or coffee with milk or hot chocolate, orange juice, butter and jam

Cheese and charcuterie + **7 €/pers**

Kids Menu (under 12)

13,00 €

Linguine bolognaise

Or

Nuggets and chips

Or

chopped steak and chips



Smarties Ice cream

Or chocolate fondant cake

DISH OF THE DAY

(Every lunch time except week-ends and public holidays)

17,00 €

FORMULA

(Every lunch time except the week-end and public holidays)

22,00 €

Dish of the day (see the board)



Dessert of the day (see the board)

BURGER KIDS MENU (under 12)

14,00 €

Home made bread, chopped steak, cocktail

sauce, cheddar, chips



Smarties Ice cream

Or chocolate fondant cake

PANCAKES from 3PM-6PM

Reduced Menu from 2PM30 – 7PM

OUR STARTERS

SMALL PLATTER « DE LA FERME » 16,00 €

Local charcuterie

SMALL PLATTER « DES ALPAGES » 17,00 €

Local cheese and charcuterie

SMALL PLATTER « DE LA FRUITIERE » 18,00 €

Local cheese

OUR SALADS

SMALL MIXED SALAD 7,00 €

SALAD DES ALPES 19,00 €

Green salad, mini Malakoffs (Swiss cheese fritters) toast with local Savoyard cheese, cured Italian ham, pickled red cabbage, juniper berry vinaigrette

VEGETARIAN SALAD DES ALPES 18,00 €

NORDIC SALAD 20,00 €

Green salad, small raw crunchy vegetables, smoked salmon, segments of orange and grapefruit, tzatziki sauce, citrus vinaigrette with pink peppercorns

OUR ITALIAN SPECIALITIES

BRUSCHETTA SICILIENNE 17,00 €

Classic Italian Bruschetta with tomatoes, peppers and aubergines. Chicken breast, pesto, olives, mozzarella, cured ham, rocket and olive oil.

LINGUINE BOLOGNAISE 18,00 €

Pasta, rocket, pesto with vegetables

RAVIOLES RICOTTA & EPINARDS 23,00 €

Ricotta and spinach Raviole in a wild mushroom sauce and nuts oil

HOME MADE LASAGNA + green salad 19,00 €

RISOTTO DE NOS MONTAGNES 23,00 €

Mountain-style risotto with Italian cheese and local Tomme de Savoie cheese, cured Italian ham, with tomato confit and mushrooms

VEGETARIAN RISOTTO 21,00 €

OUR MEATS (origin France or EU)

TARTARE DE BOEUF, CHIPS 23,00 €

cooked in a Thai way

STUFFED GUINEA FOWL 26,00 €

With truffle, mushrooms, potatoes and vegetables

PIECE DU BOUCHER, CHIPS, SALAD

Butcher selection of a piece of meat 28,00 €

TRADITIONAL BURGER AND CHIPS 18,00 €

100% meat burger served with Cheddar cheese, tomatoes, red onions, gherkins.

LA CENDREE BURGER AND CHIPS 20,00 €

100% meat burger served with Raclette cheese, smoked bacon, caramelised onions and tomato confit

OUR FISHES

Served with glazed vegetables and crunchy risotto

TROUT FILET from Morzine 25,00 €

With a citrus sauce

NORDIC BURGER AND CHIPS 18,00 €

Swedish bread, smoked salmon, guacamole and Tzatziki sauce

OUR SWISS SPECIALITIES

SWISS FONDUE

200g 250g

Gruyère-Vacherin Cheese 24,00 € .. 27,00 €/pers

Served with bread and boiled potatoes

LE RÖSTI VEGETARIAN 18,00 €

Classic Swiss dish of pan-fried potatoes, eggs and Raclette cheese

LE RÖSTI ALPAGE 19,00 €

Classic Swiss dish of pan-fried potatoes, ham, an egg and Raclette cheese

LE RÖSTI CENDREE 21,00 €

Classic Swiss dish of pan-fried potatoes, bacon, an egg and Reblochon cheese

OUR SAVOY SPECIALITIES

TARTINE SAVOYARDE +green salad 18,00 €

Cured Italian ham, Raclette and Tomme cheese on toast

TARTIFLETTE + green salad 19,00 €

Small Large

PLATTER « DE LA FERME » 16,00 € 21,00 €

Local charcuterie

PLATTER « DES ALPAGES » 17,00 € 22,00 €

Local cheese and charcuterie

PLATTER « DE LA FRUITIERE » 18,00 € 23,00 €

Local cheese

SOUP OF THE CHALET 15,00 €

Served with crispy bread and Tomme cheese

PIERRE'S DESSERTS

CHEESE PLATE 7,00 €

DESSERT OF THE DAY 8,00 €

FONDANT AU CHOCOLAT chocolate cake served with
vanilla ice cream 8,00 €

TIRAMILÙ AUX POMMES CARAMÉLISÉES. 9,00 €

Caramalised apples, mascarpone and Petit Lu biscuits

BLUEBERRY CHEESECAKE 9,00 €

FANTASTIC GIANDUJA NUTS 10,00 €

Chocolate biscuit, praline and chocolate ganache

CAFÉ GOURMAND (espresso ou allongé) 11,00 €

CAPPUCCINO OR TEA GOURMAND 12,00 €

FROZEN DESSERTS

DAME BLANCHE 8,50 €

Vanilla ice cream, chocolate sauce and whipped cream

CHOCOLAT LIEGEOIS 8,50 €

Chocolate 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 3,00 €/SCOOP

Vanilla Bourbon, chocolate suisse Frey, coffee, salted butter caramel,
bulgarian yogurt, strawberry

SORBET BY THE SCOOP 3,00 €/SCOOP

Pear, lemon, apricot, mango

COUPE COLONEL 10,00 €

Lemon sorbet + Vodka

COUPE LIMONCELLO 10,00 €

Lemon sorbet + Limoncello

COUPE WILLIAMINE 11,00 €

Pear Sorbet + Williamine alcohol

COUPE ABRICOTINE 12,00 €

Apricot sorbet + Abricotine alcohol