

The Mil8 Table

Starters

Low temperature cooked organic egg, squash ravioli, Piémont's hazelnut emulsion, chesnut crunch.

16€

Hand smoked and whisky glazed Mackerel gravelax, cauliflower in textures, maple syrup vinaigrette.

15€

Snail bourgignon, old vegetables, garlic whipped cream, bone marrow and herbs.

18€ (sup half board 3€)

Country oignon in its field dress, Arbois's wine oignon confit, pan-fried foie gras, abundance cheese and truffle bread stick.

19€ (sup half board 4€)

Main courses

Raclette our way, hay smoked raclette cheese, potato variations, savoyard's land charcuterie.

25€

Pot au feu between land and sea, beer stewed cabbage, mustard condiment, full bodied lard bouillon.

38€ (sup half board 9€)

Fir thorns roasted char, endive tatin, juniper caramelized apples, acidulous gravy.

32€ (sup half board 5€)

Salmon trout cooked on the skin, citrus glazed salsify, morel and clementine marmelade, sangria reduction.

28€

Sharing casseroles

Poultry Baby potatoes condied in duck fat, full bodied gravy.

28€ (sup half board 5€)

Paleron beef grandma's way, red wine melted endives, creamy chesnut.

28€ (sup half board 5€)

Seafood thai broth with Crozets, shrimps, langoustines, scallops.

42€ (sup half board 12€)

Vegetable stewed with truffle.

32€ (sup half board 5€)

Mountain tartiflette way potatoes, lard, reblochon cheese.

28€ (sup half board 5€)

For kids

Starters

7€

Hard boiled egg and mayonnaise

Smoked trout, blinis and light cream

Salad

Homemade rilette

Cheesy toasted bread

Soup of the moment

Worldwide cuisine starter

Mains

13€

Pasta with sauce of choice (carbonarra, bolognese, napolitan)

Pizza with tomato or cream base

Cordon bleu saltimbocca

Parmentier

Pasta gratin with ham or lasagna

Butcher's piece or fish with a side of rice, potatoes, or pasta

Worldwide cuisine main

Deserts

5€

Milk rice

Chocolate mousse

Tiramisu

Desserts

Mil8's vacherin with seasonal fruits

14€

Mango cannelloni, creamy cheesecake

12€

Choco/hazel, pleasure

16€ (sup half board 2€)

Pine tree trompe l'œil, white chocolate and exotic fruits

16€ (sup half board 2€)