

DEPUIS 1850

LE CHALET DE PIERRES



COURCHEVEL

STARTERS TO SHARE

Creamy burratina with truffle, Meyer lemon jam – 39

The 'Chalet de Pierres' Beaufort cheese tart – 29

Toasted slice of bread topped with morels and melted Beaufort cheese,
served with a mixed green salad – 39

Toasted slice of bread with truffle, culatello and beaufort cheese – 42

Pan fried squids served in a pan with ceps and cherry tomatoes – 32

Ceviche of artichoke, chilli pepper dressing, lime and fresh herbs – 36

Grilled octopus, cranberry beans, bell pepper confit and lemon gel – 28

Tuna Tataki and pickled vegetables – 39

Salmon carpaccio, lime gel guacamole and pane carasau – 30

Hummus, mini pita bread – 28

Ham cooked with truffles, parmesan Reggiano – 38

Plate of ham "bellota", pan con tomate – 39

Air-dried meat from Savoie – 34

Cheese plate from Savoie – 35

Truffle pizza – 59

Black truffle caviar, sourdough, 30g – 95
50g – 160



Nets prices in euros (VAT following the law) Service included.
Allergenic products information is available at the restaurant reception.

SEAFOOD SELECTION

Special Marennes n°3 oysters
Six pieces – 43
Twelve pieces – 75

Special Gillardeau n°3 oysters
Six pieces – 63
Twelve pieces – 115

Whelks with garlic mayonnaise – 22

Crab or crab claws, with mayonnaise – 38

Pan fried razor clams with citrus fruits, on a bed of hay – 29

Carabineros Andalouse prawns grilled with parsley – 79

Plate of 6 sea urchins – 60

King crab (300g) – 89

Plate of prawns – 41

Bouquet of grilled crayfish – 69

Seafood plate – 99

½ crab, 6 special Marennes n°3 oysters, 2 grilled crayfish, 4 prawns, whelks, clams, mussels

Seafood platter, for 2 people – 250

1 grilled lobster, 1 crab, 12 Marennes n°3 oysters, 4 crayfish, 8 prawns, whelks, clams, mussels

SOUPS

Pumpkin soup,
served in a hollowed-out loaf of bread – 26

French onion soup – 29

Mediterranean fish soup – 32

VEGAN & VEGETARIAN

Vegan poke bowl, quinoa, avocado, tomatoes,
radish, dried fruits and tofu – 29

Lettuce heart, tomatoes, onions
and baby fava beans – 22

Vegetable curry with coconut milk, sweet
potatoes, zucchini and fresh herbs – 28

PASTA & SPECIALTIES

Spaghetti "alla chitarra", truffle cream and
pecorino from Toscana – 69

Fettuccine with lobster,
shellfish infusion – 59

Risotto with truffle – 59

Tartiflette made with a farmhouse
Reblochon cheese
(potatoes, bacon and onions with baked
cheese) 39

Tartiflette with truffle – 52

Savoyard cheese fondue,
for 1 person – 35

Savoyard fondue with truffle,
for 1 person – 55



OUR FISH

- Grilled fillet of seabass, carrot emulsion with orange – 62
- Sole fish cooked on the bone, white butter sauce – 69
- Half cooked tuna with sesame, sashimi sauce with ginger – 51
- Pan fried scallops, crispy and melty artichoke – 45

MEATS OF EXCEPTION

Black Angus Beef Tomahawk, origin Australia, *for 2 people* (1K300g) – 210
Excusively grass fed, followed by a diet of 150 days of specially selected cereals.

Japanese Wagyu Ribeye « the caviar of meats », *for 2 people* (300g) – 250
Raised on rice straw, corn and yeast.

Angus Ribeye, origin Spain, 30 day dry aged (300g) – 95
Selected by Olivier Metzger from Miguel Vergara, grass fed.

Sauce choice : Pepper, Bearnaise or Barbecue

MAIN COURSES

- The 'Chalet de Pierres' Burger with truffle – 69
- Hand-cut beef tartare – 42
- Whole free-range chicken roasted with morel mushrooms, *for 2 people* – 149
- Leg of lamb, cooked at low temperature, *for 2 people* – 110
- Veal chop (800g), *for 2 people* – 120
- Fillet steak, Simmental de bavière (200g) – 57
- Spit-roasted cockerel, served with potatoes, mushrooms – 35
- Caesar salad, Panko fried chicken, croutons and parmesan flakes – 38

Accompanied by ...

- Mashed potatoes – 15 / *Extra Truffle* – 15
- French fries – 15 / *Extra Truffle* – 15
- Green vegetables (green beans and broccoli) – 15 Spinach – 15

All of our main courses are served with a side dish



DESSERT BUFFET

The grand buffet of traditional pastries – 31

A selection from our pastry chef, *for 4 people* – 110

FOR CHILDREN

Up to 10 years old

The Cheeseburger

ou

Chalet style chicken nuggets

ou

Cod fillet

Garnish of your choice : French fries or rice

18





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