


DEPUIS 1850


LE CHALET DE PIERRES




COURCHEVEL

STARTERS FOR SHARING

 Pugliese Burrata with truffle shavings - 41

 Pizza with truffle - 79

 Chalet de Pierres beaufort soufflé, bouquet of corn-salad - 34

A5 Wagyu Kagoshima tasting portion (100g) - 70

Morel mushroom tartine with Beaufort cheese - 45

Half-cooked foie gras, toasted panfrutto, shallot and blueberry confit with saba and dried fruit tuile - 49


Braised octopus, pepper piperade, grilled piquillos with spianata, green apple and celery condiment - 39

Heart of sucrine, citrus fruits, salad, fresh herbs, dried fruits, olive oil from Château d'Estoublon - 23

Tuna tartar, coriander, lime, avocado puree, soy sauce, sesame - 35

Hummus, sesame cream, cumin, pita bread - 29

Focaccia, stracciatella and country ham - 34

 Poke bowl, vinegared rice, avocado, tomatoes, red cabbage, radish, cucumber, sweet chili sauce - 34

Platter of cold cuts from the Valley, dauphiné walnut butter - 39

Selection of Savoie cheeses, blueberry confit - 39



Net prices in euros, including taxes and service.
Allergen information is available at the restaurant reception.

SEAFOOD

Seafood platter, *for 2 people* - 250
Cameron prawns, crab, selection of oysters, langoustines, prawns, whelks

COLD

Mediterranean Tarbouriech oysters n°3 or Special Gillardeau oysters n°3
Half-dozen - 65
Dozen - 120

Whelks with aioli sauce - 23
Crab with mayonnaise - 39
Sea urchins from Galicia - 68
Pink shrimps platter - 41

HOT

Giant prawn roasted in lemon butter - 39
Grilled langoustines, Provence style - 55
Pan-fried razor-clams - 34
Leg of Kamchatka King Crab - 180

SOUPS

 Pumpkin soup,
served in a hollowed-out bread bowl - 29

Old-fashioned Onion gratin with chicken broth - 33

Mediterranean Fish soup served with croutons and
rouille (olive oil and mustard sauce) - 34

SPECIALS

Reblochon Tartiflette - 41

Truffle Tartiflette - 61

Reblochon Croziflette - 38


Savoyard fondue - 42


For 2 people, price per person

Savoyard fondue with truffle - 62


For 2 people, price per person

PASTA

 Fusilli, lightly spiced roasted tomato sauce,
stracciatella, pesto coulis and pine nuts - 43

 Linguini with truffle and parmesan
shavings - 59

Rigatoni Nero, "triple 0" French prawns, melting
courgettes, roasted pistachios and tarragon - 51

 Asparagus risotto, tomato confit, truffle and
parmesan shavings - 44



FISH

Seared Scallops, gnocchi with pesto, cherry tomatoes and pine nuts - 49

Pan-fried Sole "meunière style", mashed potatoes and asparagus - 75

Oven-baked Monkfish casserole with morel mushrooms - 63

EXCEPTIONAL MEAT CUTS

A5 Wagyu Kagoshima beef sirloin, pink Himalayan salt (100g) - 95

Argentinian Rib Eye steak with spicy chimichuri
sauce (300g) - 99

Black Angus USA Tomahawk (1.2 kg), *for 2 people* - 245

Served with mashed potatoes, seasonal vegetables and a selection of sauces

MAINS

Chalet de Pierres truffle Burger with chips and a bunch of baby greens - 72

Knife-cut Charolais Beef Tartar, Chips and marinated vegetables - 43

Simmenthal Beef filet in tagliata, Napolitan virginia, rocket salad, creamy potatoes with parmesan - 61

Roast free-range Chicken, morel sauce, mashed potatoes and glazed baby vegetables, *for 2 people* - 159

Lamb shoulder confit on the bone, gingerbread style jus, bulgur with fresh herbs, confit vegetables, *for 2 people* - 134

Chicken supreme with truffles, mashed potatoes, seasonal vegetables - 43

Caramelised ham on the bone with truffled pasta - 42

Caesar salad, romaine salad, crispy chicken, parmesan shavings, Caesar sauce - 41

SIDES

Mashed potatoes - 15 / Mashed potatoes with truffle - 40

French fries - 15 / French fries with truffle - 40

Vegetable casserole - 15 / Vegetable casserole with truffle - 40

Green salad - 15 / Green salad with truffle - 40



DESSERT BUFFET

One piece of pastry - 16

Three pieces of pastry - 38

Bowl of red fruits- 32

CHILDREN'S MENU

Up to 10 years old

Served with seasonal vegetables and French fries

Breaded chicken strips

The butcher minced steak



Tomato pasta

Salmon steak

24



Vegetarian



Vegan



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