



Hotel & Restaurant

On the slopes in winter and on the
daisies in summer...



All our dishes are home-made from fresh produce.

All our dishes contain allergens. Do not hesitate to ask our staff in case of allergy.

Phone: +33 4 50 02 50 50
www.lesfermiers.com

P.s: sometimes we should be more cheerful and we work on it, but we love you and do our best to serve the finest food !



Starters

Delicatessen and pâté from Noël	19.50
Le bignou and polenta	21.50
Bruschetta and ham from Noël	15.50

Salads...

Mixed with green salad	5.00
Lutkenwarm lentil salad	5.70
Avocado vinaigrette	9.80
Salad Endive salad	9.60
Grated carrots	5.30
Local charcuterie	11.90
Home made vegetable soup/croutons	10.00

	Petit	Grand
Bella Ragazza salad Fresh salad, marinated sweet peppers, Dry meat, mozzarella, olives, garlic, fresh basil	7.50	13.40
The farmer's salad Fresh salad, potatoes cooked with garlic, Reblochon crispy pastry, grilled bacon	7.80	13.80
Hot & cold goat cheese salad Fresh salad, various goat cheese, Bacon cubes and grilled almonds	7.80	13.80
Home smoked salmon		16.10

Net prices

The farmer's plates

The snow plough (Fresh salad, dry ham, home made fries (chips), fried egg, Tomme de Savoie cheese)	14.90
The big Potatoe (Fresh salad, baked potatoe, cottage cheese chive, Tomme de Savoie cheese, dry ham)	14.90
The crook (Fresh salad, cooked pork meats, tomme de Savoie cheese, reblochon)	14.90
Cout schuss (Lentils, grated carrots, avocado, endive, Fried vegetables, soup)	18.80

The farmer's fish-tank

Fish-tank trout Meunière, with almonds or foil baked	19.90
Baked salmon wrapped in aluminium foil With cabbage	18.90

On the grill (sélection Olivier Metzger)

Beef steack 250g	25.50
Lamb chop (by 3)	23.60
Beef roast 1kg for 2 pers Served with gratins and unpeeled cooked garlic	37.50/pers

Otherwise

The farmer's hamburger	19.80
The farm tartar classic or cooked	18.70
Boudin aux pommes (from Noël)	16.50

Net prices

Savoy specialties

Served for 2 minimum

Extra charge 5€ if individual

Fondue Savoyarde Price per pers. 17.70

Emmental - Comté - Abondance - Green salad

Reblochon Price per pers. 22.40

Reblochon in the oven with nutmeg, white wine and garlic,
served with potatoes and charcuterie.

(more reblochon possible: +11.20€)

Raclette à l'ancienne Price per pers. 23.80

Or Raclette Brezzane

Our half raclette cheese served with potatoes and charcuterie

Reblochon Braisé Price per pers. 23.80

Farm Reblochon melted under live embers baked potatoes,
charcuterie, condiments (more + 11.20)

Brasérade Price per pers. 26.70

Flank to be grilled by you on the brasero grill served with
sauces and gratins

The specialties

The farmers salad
N°1 Diots with white wine per pers. 26.30
Cottage cheese with blueberries (you can change the dessert)

Fondue Savoyarde
N°2 and charcuterie per pers. 26.90
Cottage cheese with blueberries (you can change the dessert)

Net prices

And those

Served for one person

From the oven

Cartiflette with « farm » reblochon 15.80
With fresh salad

Cartiflette with « farm » reblochon 17.80
With fresh salad & charcuterie

Gratin Crozets & Reblochon Gratin 14.90
With fresh salad

Berthoud 18.20
Savoy specialty with cheese

By the fireplace

Diots Savoy Diots with white wine 17.90
The famous Savoy sausages cooked with white wine and served
with a crozets gratin

Served for 2 (minimum)

Small salad with goat cheese
N°3 Raclette or Braised Reblochon
Tiramisu (you can change the dessert) par pers 29.90

Bella Ragazza Salad
N°4 Brasérade
Sorbets tulip (you can change the dessert) par pers 33.90

Net prices

La Ferme Papou's pizzas (since 1980)

Marguerite	9.30
Tomatoes, Cheese, Basil	
Picilienne	10.80
Tomatoes, Cheese, Anchovies, Olives, Capers	
Capricieuse	11.30
Tomatoes, Cheese, Ham, Mushrooms	
Triplet	11.80
Tomatoes, 3 Cheeses: mozzarella-Reblochon Tomme de Savoie	
Paroyarde	11.80
Tomatoes, Cheese, Ham, Oeuf	
Spéciale	11.80
Tomatoes, Cheese, Ham Mushrooms, Cream, Fried onions	
Catalane	11.80
Tomatoes, Cheese, Chorizo, Egg	
Nordique	12.40
Cream, Home smoked salmon, dill	
Calzone	13.90
Folded with same components as la Spéciale + an egg	
Gargantua	16.30
Double Calzone	

Net prices

Our menus

Menu Cornado 16.90

Pan fried Flank
Home made fries (chips)
Green salad
Cottage cheese with cream

Menu « enchanted river » 29.80

Hot goat cheese salad
Baked salmon or Fish tank trout
Meunière or with almonds
Blueberry pie

Menu Crapper 32.20

Home smoked salmon
Grilled rib steak
Tiramisu

Menu mountain man 44.80 /pers

The farmer's salad
Grilled rib roast
Tatin pie
Menu for 2 only

For little chaps

10.00

Beefburger/ham and fries (chips) or Small Marguerite pizza
or Pasta with bolognaise sauce

Chocolate cake, sweet crêpe or icecream

Net prices

Beverages

Mineral waters	Lt	4.80
	1/2	3.70
	1/4	2.70
<u>Drinks</u>		
Anise		4.20
Martini		4.20
Suze		4.20
Porto		4.20
Kir (liqueur & white wine)		2.90
Sparkling drink		4.90
Glass of Champagne		9.60
<u>Beers</u>		
On draft Carlsberg		3.60
Beer Brasseurs Savoyards blanche		5.50
Beer B.S. ambrée, triple ou brune		6.00
Cider	75 cl	11.00
	50 cl	7.00
<u>Soft drinks</u>		
Fruit juices		3.60
Lemonade, Schweppes, Perrier, Coca Cola		3.60
Café Illy		2.40
Tea		3.00
Green tea with fresh mint		3.00

For cocktails and alcohols, please ask our wine notebook

Net prices

Home made Desserts

Fromages de La Ferme

Plate of farm cheeses	6.30
Cottage cheese with cream	5.10
With blueberries	5.60
Raspberry coulis	5.60

Cakes, pies and

desserts

Chocolate cake	7.60
+ ice cream	
Tarte Tatin and vanilla ice cream	8.50
The pastry chef pallet	12.50
Sorbets Tulip	8.50
Blueberry pie	7.70
Crème brûlée	6.10
Ile flottante	7.80
Tiramisu	8.50
Café gourmand	7.50
Birthday cake	10.00

Crêpes

Sugar	3.20
Butter Sugar	3.30
Lemon Sugar	3.30
Jam	4.20
Chestnut cream	4.00
Chocolate	4.00
Flambée	5.20
Nutella	4.10
Sup. whipped cream	1.00
Sup. ice cream	1.50

Ice creams

2 scoops	4.40
Vanilla, chocolate, coffee, strawberry	

Sorbets:

Raspberry, blueberry,
blackcurrent, pear,
lemon

Net prices