

# LA YOURTE

BRASSERIE MAISON

SOMETHING FOR EVERYONE

## TO SHARE WITH THE APERITIF... OR NOT!

Aperitif board .....	15
Two country-style patés .....	6.50
Portion of chips .....	4
🌱 Baker's tart .....	17.50
tomato-mozzarella	
Cuttlefish with bell pepper .. 120gr 9 / 200gr 17	
and Espelette pepper grilled on a plancha	

### STARTERS

<b>Parsley ham terrine</b> .....	<b>8</b>
red onions with honey and soya sauce	
<b>Gilt-head bream tartar</b> .....	<b>9.50</b>
with vegetables and herbs	
🌱 <b>Traditional flavoured tomatoes salad</b> .....	<b>7.50</b>
basil	
<b>Burrata cheese</b> .....	<b>14.50</b>
Traditional flavoured tomatoes basil	
<b>Cuttlefish with bell peppers</b> .....	<b>9</b>
Espelette pepper grilled on a plancha	
<b>Organic</b> 🌱 <b>egg cooked at a low temperature</b> .....	<b>7</b>
Spinach gazpacho and grilled pancetta	
<b>Vegetable tartar</b> .....	<b>7</b>
Avocado and red beetroots vinaigrette	

🌱 VÉGÉTARIEN

## MENU ON THE SLATE

STARTERS/MAINS

OR

MAINS/DESSERTS

- 18 -

Only served at lunchtime.

### THE ESSENTIALS

<b>Hand cut Charolais beef tartar</b> ■ ■ 180gr,	
with chips & salad	
Classic .....	17.50
Seared .....	17.50
Italian style .....	19
<b>House Brasserie Burger</b> .....	<b>18</b>
Ground French beef burger 150g ■ ■	
Grana Padano, red onions, pancetta,	
chips & salad	
«La Nôtre» Caesar salad .....	17.50
<b>Gilt-head bream tartar</b> .....	<b>17</b>
with vegetables, herbs and chips	
<b>Free-range chicken</b> ■ ■ .....	<b>16</b>
with preserved lemon and mashed	
potatoes olives and herbs	
<b>Club sandwich, chips and salad</b> .....	<b>18.50</b>

### PLANCHA-GRILLED

<b>Gilt-head bream filet</b> .....	<b>20</b>
with rosemary, crushed tomato and olives,	
linguine and plancha-grilled courgettes	
<b>Wild shrimps</b> .....	<b>25</b>
Piquillos peppers sauce, linguine and	
plancha-grilled courgettes	
<b>Cuttlefish with bell peppers</b> .....	<b>17</b>
Espelette pepper and mixed salad leaves	
<b>Generous 300 g rib eye</b> .....	<b>28</b>
with chips and salad Or plancha-grilled	
courgettes	
<b>Hanger steak skewer 200g</b> .....	<b>22</b>
with chips and salad Or plancha-grilled	
courgettes	
<b>Generous 300 g fresh ground French beef</b> ■ ■ .....	<b>20</b>
topped with a fried egg with chips	
and salad	
<b>French pork loin pluma</b> ■ ■ .....	<b>17</b>
thyme sauce, crushed potatoes with	
olives and herbs	

### NEITHER MEAT NOR FISH

🌱 <b>Poke bowl</b> .....	<b>16</b>
avocado, carrot, fennel, cucumber,	
young spinach shoots, tomato,	
quinoa, organic 🌱 egg, pumpkin seeds	
🌱 <b>Linguine</b> .....	<b>14</b>
with piquillos peppers coulis and	
plancha-grilled courgette	
🌱 <b>Half baker's tart</b> .....	<b>12</b>
tomato-mozzarella with mixed salad leaves	

🌱 VÉGÉTARIEN

### A SWEET FINISH

<b>Authentic profiteroles with</b> .....	<b>8.50</b>
chocolate sauce	
<b>Strawberry shortcake,</b> .....	<b>8.50</b>
basil mousse	
<b>Dame blanche ice cream dessert</b> ...	<b>7.50</b>
<b>Banana-split</b> .....	<b>8.50</b>
<b>Seasonal fruit Melba</b> .....	<b>8.50</b>
<b>Fruits broth with blackcurrant sorbet</b> .	<b>7.50</b>
<b>Plain clafoutis</b> .....	<b>6.50</b>
<b>Coffee and sweet</b> .....	<b>7</b>



## ON THE STOVE

LAURENT

After a career with the greatest Parisian starred chefs, Laurent decided to go home to Haute-Savoie and set up shop on the shores of Lake Geneva. Passionate about local produce, constantly seeking new ideas and new challenges, he took over the «La Yourte» kitchens to delight our palates.

## OUR LOCAL SUPPLIERS

Crozets and pasta from ALPINA

Our Sorbets and Ice creams from GLACES DES ALPES

Our beers from the MONT BLANC

## KID'S MENU

- 13 -

with a drink - for children up to 12 years old (Syrup with water or lemonade or Soft or Fruit juice)

### MAINS:

Turkey slice; Gilt-head bream filet; Ground beef burger

### SIDES:

Linguine; Chips; Courgettes

### DESSERTS:

½ seasonal fruit clafoutis;

Vanilla & Oasis exotic fruit ice cream;

Yoghurt

Free jug or glass of water on request All our prices are in Euros and include VAT. A fixed surcharge of 5€ is applied for all room service orders. The list of allergens is available on request. 🌱 Vegetarian dish. 🌱 Organic produce. Indicated meat weights are gross before cooking and may vary by +/-10%.