



Selection of Our Evening Dishes

Starters

Scallops with a Jerusalem artichoke puree, braised pancetta and roast fennel

Foie gras with raspberry vinegar reduction and herb salad

Yoghurt mousse, black garlic, fried grains, cucumber ribbons, truffle oil

Beetroot + feta, truffled pine nuts, pea shoots, salt baked beats

Mains

Slow braised pork belly and roasted pork fillet with a potato fondant, braised red cabbage and green beans, with a cider sauce

Rack of lamb with aubergine, conncass tomato, and spinach, fondant potaoes and roast cherry tomatoes

Beef Fillet with wild mushroom pativea, baby carrots, truffled fondant, pickled mange tout

Le
Chardon
MOUNTAIN LODGES
★★★★★
Val d'Isere

Shallot tarte tatin, goats cheese, truffled baby onions,
green beans, sauce truffle, crispy kale

Desserts

Duo of white & dark chocolate mousse with berry compote

Mulled wine poached williams pear served with caramel
parfait, mascarpone cream and fresh mint

Grand marnier and orange cheesecake with raspberry coulis

Apple tarte tatin, butter scotch, vanilla ice cream

Choc delice, mango salsa, mango chili sorbet, honey
syrup

Banana parfait, confit lime, confit lime puree,
caramelised peanuts