



Restaurant
LEPIER

PIER MENU (Monday)

Starters FROM PIER

Pumpkin soup	12 €
Roast duck Roast duck breast in a pot, local cheese and blueberry sauce	20 €
Crunchy snail of Bourgogne Snail of Bourgogne baked with thyme, savory herbs and served with butternut and foie gras and parsley sauce	20 €
Tartar of marinated salmon Marinated salmon with leek, vinaigrette and squid ink dressing	20€

Mains FROM PIER

The char Pan fried char filet, cream of buckwheat, mussels and chorizo	32 €
The veal Braised veal, puree of butternut squash, confit of turnip and rutabaga, gravy sauce	35 €
Monkfish Monkfish medallion, vanilla carrot mousseline, confit of pak choi cabbage, coconut foam / curry	32€
Chef recommendations	45 €
The Eagle vegetarian option	19 €

Desserts FROM PIER

A selection of mature cheeses from Savoie and a buffet of pastries and delicacies from our Pastry Chef	17€
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EAGLE MENU: STARTER – MAIN – CHEESE AND DESSERT MENU: 46€

HORAIRE DU RESTAURANT

PETIT DEJEUNER 7H00 – 10H30

DÎNER : 19H00 - 21H30

PENSEZ À RÉSERVER VOTRE TABLE !
PRIX NETS, TAXES ET SERVICE COMPRIS
ORIGINE VIANDE : UNION EUROPÉENNE



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PIER MENU (Tuesday)

Starters FROM PIER

Old style vegetable soup	12 €
New style “Raclette” Mashed potatoes, smoked ham, cheese Raclette emulsion and crispy savoy ham	20 €
Sea bass ceviche with citrus fruits “Ceviche”, chilled Sea Bass filet cooked with fresh lime and citrus fruits, Espelette pepper, light cream with lemongrass and served with slices of toasted bread	20 €
The winter foie gras Pan-fried Foie gras poêlé, reduced mulled wine, french toast brioche and onion confit	20 €

Mains FROM PIER

Cod fish Cod steak served with cabbages topped with a drizzle of hazelnut/truffle condiment	32 €
Beef chuck Traditional beef bourguignon, mashed potatoes with olive oil and snow peas	35 €
The tonka calf sweetbread Crunchy of calf sweetbread with Girolles mushroom, creamy tonka bean butternut, pan-fried seasonal vegetables	35€
Chef recommendations	45 €
The Eagle vegetarian option	19 €

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PIER MENU (Wednesday)

Starters FROM PIER

Grandma's onion soup	12€
Truffle porcini ravioli with parmesan cheese Porcini Ravioli cooked in a truffle broth topped with parmesan cheese and Rocket	20€
Provençal Mackerel Flame-cooked fillet, orange marmalade with lavender, black olive tapenade and vegetables	20€
The county Sea Scallops Roasted scallops with colonnata bacon, espuma of potato, Comté cheese and trumpet of death	20€

Mains FROM PIER

When Octopus meets Savoy honey Braised tentacles, pepper piperade with Savoy honey, black garlic Condiment	32€
Our farmer's poultry Soft cooked supreme, polenta and Beaufort fritters, corn and paprika Sauce	35€
The Duck Duck aiguillette, red cabbage compote, garlic confit and grilled cauliflower tops	35€
Chef recommendations	45 €
The Eagle vegetarian option	19 €

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PIER MENU (Thursday)

Starters FROM PIER

Creamy mushroom soup	12€
Duck confit Shredded duck, sweet potato texture, broken chestnuts, walnut oil	20€
Smoked haddock in tataki Flame-cooked Mackerel fillet served with orange and lavender marmalade, black olive tapenade and vegetables	20€
The foie gras egg Perfect egg, meurette style, pieces of foie gras and red wine osmosis	20€

Mains FROM PIER

Truffled risotto and prawns Truffled Arborio prawn risotto, topped with parmesan cheese and grilled onion crumble	32€
Veal and its low temperature in Beaufort Slow cooked veal served with potato Beaufort gratin and mushroom	35€
The turbot Low temperature turbot ballotines, truffled celery mousseline, roasted parsnips and granny apple brunoise, celery and hazelnut condiment	35€
Chef recommendations	45 €
The Eagle vegetarian option	19 €

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PIER MENU (Friday)

Starters FROM PIER

Cream of cauliflower soup	12€
Our home made « Foie Gras » by our Chef Duck liverpate Semi cooked and marinated in Port, gingerbread spices and Williams pear chutney	20€
Le Piquillos « Savoyard » style Chili stuffed with goat cheese and mild chorizo	20€
Mommy's Cassolette Sea food oven dish, champagne cream and artichokes in barigoule	20€

Mains FROM PIER

The Salmon Salmon steak served with tagliatelle pasta and vegetables	32€
Truffle Lamb Roast lamb served with mash potato, truffle and gravy	35€
Smoked John Dorry Roasted Saint Pierre, mashed sweet potato, pan-fried shiitake, haddock and walnut mousse	32€
Chef recommendations	45 €
The Eagle vegetarian option	19 €

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PIER MENU (Saturday)

Starters FROM PIER

Cream of carrot soup topped with chestnut oil	12€
Thinned slice of beef Beef filet, thinned sliced served with cream of parsnip, olives, black garlic and hazelnuts	20€
Provence tart Tart of grilled vegetables, served with mashed of avocado and chili	20€
Risotto of langoustines Half-cooked langoustines, spiced risotto and bisque foam	20€

Mains FROM PIER

Seafood scallops Scallops in a creamy beetroot sauce	32€
Duck breast Roast duck breast, served with a season pancake and garnished with a honey sauce	35€
The ispanic pork Iberian pluma, creamy peas with mint, saffron rice with chorizo and pepper emulsion	35€
Chef recommendations	45 €
The Eagle vegetarian option	19 €

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PIER MENU (Sunday)

Starters FROM PIER

Cream of leek soup	12€
Tuna tataki asian style Marinated tuna steak, carrots, served with a spicy mayonnaise and crumble of citrus fruit	20€
Egg « parfait » Soft egg, chestnut cream, pan fried crostini topped with a special local cured ham juice	20€
The Crozets Crozets au gratin with Beaufort from the Ruiller house, truffled mushroom cream and smoked diots de Savoie emulsion	20€

Mains FROM PIER

Trout from Savoy Steamed trout filet, served with a crunchy fennel chips	32 €
The beef Filet mignon, mashed potato, blue cheese sauce, stuffed tomato	35 €
The lamb from Mediterranean Stuffed lamb shoulder, creamy polenta and olive from Kalamata	35 €
Chef recommendations	45 €
The Eagle vegetarian option	19 €

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