LA CENDRÉE

MOUNTAIN BISTRO • WINTER MENU 2026–2027

Homemade mountain-inspired cuisine, highlighting locally sourced ingredients and regional produce.

Opening hours: *Our mountain bistro welcomes you every day from 8am to 8pm. Closed on Saturdays. Evening dining is available on Fridays only, with last orders at 8:15pm.*

For a light bite, discover our Snack menu, available from Sunday to Thursday, from 3pm to 7:30pm.

BREAKFAST · 8 AM TO 10 AM

Continental breakfast **13 €**

Croissant or chocolate pastry, two slices of bread, butter and jams, orange juice and a hot drink of your choice (tea, coffee or hot chocolate, with or without milk).

Extra cheese & cured meats **8 €**

LITTLE MOUNTAINEER MENU

Chicken nuggets and fries • Choice of dessert: Smarties ice cream, homemade brownie

Little Mountaineer Menu (under 12s)

13,50 €

TODAY'S SPECIAL

Chef's daily special, as shown on the board. Available at lunchtime, except Sundays.

Today's Special

18 €

CENDRÉE MINI BURGER MENU

Cendrée mini burger and fries • Choice of dessert: Smarties ice cream, homemade brownie

Cendrée Mini Burger Menu (under 12s)

14,50 €

DAILY LUNCH SET MENU

Today's special and dessert of the day, as shown on the board. Available at lunchtime, except Sundays.

Daily Lunch Set Menu

23 €

LA CENDRÉE | FLAVOURS OF THE ALPS

TO SHARE · APPETISER BOARDS

Small farmhouse board — **17 €**

A selection of cured meats.

Small alpine board — **25 €**

An assortment of cured meats and cheeses.

Large alpine board — **29 €**

A generous selection of cured meats and cheeses.

SAVOYARD SPECIALITIES

Farmhouse cured meat board — **17 € / 22 €**

Regional cured meats · small or large portion.

Local cheese board — **26 €**

A selection of regional cheeses.

Alpine cheese & cured meat board — **25 € / 29 €**

Regional cured meats and cheeses · small or large portion.

Traditional Reblochon tartiflette — **22 €**

Potatoes, onions, Reblochon cheese, bacon lardons and a green salad.

SWISS SPECIALITIES

Swiss half-and-half cheese fondue — **€25 / €28 per person**

Gruyère and Vacherin cheeses · 200 g or 250 g per person. Served with bread and potatoes.

Extra small plate of cured meats — **8 €**

Cendrée rösti — **21 €**

Swiss-style potato rösti topped with raclette cheese, a fried egg, smoked bacon and butternut squash.

Cendrée rösti végétarien — **20 €**

Swiss-style potato rösti topped with raclette cheese, a fried egg and butternut squash.

LA CENDRÉE | FROM THE CHEF'S KITCHEN

SALADS & WARM DISHES

Small side salad — **6 €**

Creamy butternut squash soup, ravioles & slow-cooked egg — **20 €**

Finished with a milk and hazelnut foam.

Savoyard salad with crispy Reblochon — **23 €**

Savoy cured ham, finely sliced carrots and apples, croutons and a honey, balsamic, Savora mustard and walnut dressing.

Vegetarian Savoyard salad — **22 €**

Crispy Reblochon cheese, finely sliced carrots and apples, croutons and a mustard-balsamic vinaigrette.

BISTRO MAIN COURSES

Butcher's cut — **28 €**

Cut and origin (France/EU) as shown on the specials board. Served with homemade mascarpone mashed potatoes, broad beans and French-style peas.

Optional sauce — **2,50 €**

Green peppercorn or Bordelaise sauce.

Cendrée signature burger — **22 €**

Flaky pastry or brioche bun, beef patty, caramelised onions, gherkins, raclette cheese, smoked bacon, barbecue sauce and homemade fries.

Fish of the day — **29 €**

See the specials board. Served with thyme-and-lemon parsnip purée, oyster mushrooms with parsley and buttered wilted spinach.

A TASTE OF ITALY

Three-cheese paccheri with cured ham — **23 €**

Emmental, Comté and cheddar cheese sauce, with cured ham.

Vegetarian three-cheese paccheri — **20 €**

Emmental, Comté and cheddar cheese sauce, with cherry tomatoes.

Ricotta ravioli with arrabbiata sauce — **21 €**

Tomato, bacon, celery, carrot, onion, oregano and Parmesan shavings. Recipe to be confirmed with the supplier.

Creamy mushroom & Parmesan risotto — **23 €**

Carnaroli rice, button mushrooms, onions, white wine, chicken stock and Parmesan.

LA CENDRÉE | SWEET TREATS & DESSERTS

HOMEMADE DESSERTS

Warm chocolate fondant — **10 €**
Served with a scoop of vanilla ice cream.

Coffee tiramisu — **10 €**

Mont Blanc dessert — **11 €**

Dessert of the day — **9 €**
See our specials board.

Coffee with mini desserts — **12 €**
An assortment of today's homemade mini desserts.

ICE CREAM SUNDAES

Dame Blanche sundae — **9 €**
Vanilla ice cream, warm chocolate sauce and whipped cream.

Chocolate Liégeois sundae — **9 €**
Vanilla and chocolate ice cream, warm chocolate sauce and whipped cream.

Coffee Liégeois sundae — **9 €**
Coffee and vanilla ice cream, espresso and whipped cream.

Ice cream · per scoop — **3 €**
Bourbon vanilla, Swiss chocolate, coffee, salted caramel, strawberry, génépi.

Sorbet · per scoop — **3 €**
Pear, lemon, apricot, mango.

Limoncello sundae — **10 €**
Lemon sorbet and limoncello.

Alpine sundae — **10 €**
Génépi ice cream and génépi liqueur.

Williamine pear sundae — **11 €**
Pear sorbet and pear eau-de-vie.

Abricotine apricot sundae — **12 €**
Apricot sorbet and Swiss apricot eau-de-vie.