

STARTER

Pork spring rolls with chili dipping sauce	5.75€	
Grilled Mushrooms with garlic and parsley butter	5.50€	
Homemade Soup of the Day	4.50€	
Scallops, prawns and mushrooms in white wine cream sauce	6.25€	
Warm Goats Cheese Salad <i>Green salad, tomatoes, toasted goats' cheese, crispy bacon pieces</i>	4.95€	Main 9.75€
Salad Savoyarde <i>Salad, potatoes, bacon, cheese, eggs, tomatoes, croutons, walnuts</i>	5.25€	Main 10.50€

~

CHILDRENS MENU

8.95€

(choice of main course and ice-cream, up to 10 years)

Chicken nuggets with chips and peas

Beef Steak Burger (150g) with chips

Fish, chips and peas

Pasta with tomato sauce and garlic bread

~*~

2 scoops of ice-cream
(chocolate, vanilla or strawberry)

MAIN COURSE

Grilled Entrecôte Steak (200g) with Béarnaise sauce Chips, grilled tomato, coleslaw, and fried onion rings	16.50€
Confit Duck Leg With spiced red cabbage, haricots beans and rosemary jus	13.95€
Filet of Salmon with Lemon Butter Sauce With new potatoes and seasonal vegetables	14.75€
Sizzling Chicken A sizzling skillet of onion and peppers with Cajun spiced Chicken and rice	14.50€
Supplément/Extra Portions Riz pilaf, assiette des frites, salade verte/ Rice pilaf, plate of chips, green salad	3.50€

SPÉCIALITIÉS SAVOYARDE

Country Salad Local cured meats, pate, cheese (Abondance and Tomme) with salad and garnish	13.50€
Plate of Regional Meats Selection of dry and cured meats with garnish	12.00€
Tartiflette with Reblochon and Salad Sliced potatoes oven baked in cream, bacon and, topped with melting Reblochon cheese (supplement cured ham 4.50€)	12.50€
Traditional 3 cheese fondu (price per person minimum 2 persons) Emmental, Gruyère, and Comté, melted with Savoie wine served with green salad and homemade French dressing	14.00€
La Boîte Chaude, Cheese Mont d'Or (price per person minimum 2 persons) The hot box! Oven baked cheese with a hint of garlic and crisp Savoie wine, accompanied with steamed potatoes, local cured meats and green salad	16.50€
Le Berthoud, Salad and Cured Meats Cheese from the Abondance valley baked in the oven with Madeira wine, served with steamed potatoes, local cured meats and green salad	16.50€

All our dishes are freshly prepared to order and therefore some waiting might occur during busy periods.

Origin of meat FR and EU

House Special

“Potence Flambée au Whisky”



❄ Menu ❄

Grilled Mushrooms or Regional Salad



“La Potence”

Tender beef steak pieces (200gr/pers.) cooked on a skewer and flamed with whisky at your table, accompanied by rice, pineapple, gratin dauphinois, green salad & sauces



Blueberry Cheesecake or Crème Brûlée

29,50€

(per person minimum. 2 persons)

Chalet Hotel Restaurant La Terrasse de Verchaix
0033 450 90 12 67 www.terrasse-de-verchaix.com

DESSERTS

Traditional Homemade Sticky Toffee Pudding with Caramel Sauce	5.50€
Crème Brûlée 'Flambé au Genépi'	6.25€
Crème Brûlée	4.75€
House Specialty Blueberry Cheesecake	5.75€
Dessert of the Day	5.50€
Selection of Regional Cheese with Homemade Apple and Ginger Chutney	5.25€

ICE-CREAMS

Dame Blanche vanilla ice-cream, chocolate sauce, whipped cream	5.50€
Coffee or Chocolate Liégeois vanilla ice-cream with, coffee or chocolate ice-cream, sauce, meringue, whipped cream	5.95€
Coupe Fruits Rouge Blackcurrant sorbet, strawberry ice-cream, raspberry sorbet, whipped cream	5.95€
Poire Belle Hélène vanilla ice-cream, pears, chocolate sauce and whipped cream	5.95€
Pêche Melba vanilla ice-cream, peaches, raspberry sauce and whipped cream	5.95€
After 8 Dark Chocolate, white chocolate, mint chocolate, ice-cream & chocolate sauce, and Get 27 liqueur	6.95€
Coupe Colonel Lime sorbet with vodka	6.95€
Coupe <<Terrasse de Verchaix >> vanilla and chocolate ice-cream, Baileys Irish Cream, almond biscuit and whipped cream.	6.95€
Fantasy of Citrus Sorbets Mandarin, pink grapefruit and lemon sorbet	5.50€
Irish Coffee Choice of liqueur: whisky, rum, cognac, Baileys	6.50€
Your Choice - 1 scoop 1.50€, sauce 0.50€, whipped cream 0.50€ vanilla, chocolate, white chocolate, strawberry, raspberry sorbet, coffee, chestnut, mint-chocolate, apple pie, cocoanut sorbet, mandarin, pink grapefruit, lemon, lime, banana, blackcurrant, pistachio.	