

*It is with great pleasure that we welcome you to our hotel to
celebrate your Events:
Birthdays, Christenings, Weddings, Family gatherings, and
professional meetings, automobile events ...*

We organise your Banquets at lunchtime, during our summer season, from the end of April to mid-October, except July and August.

For your enjoyment, all of our dishes are homemade using fresh, high-quality ingredients. We have proudly held the title of Maître Restaurateur since 2012.

Our wine and champagne list is also available to enhance your meal and provide a wider selection. To help us tailor our menu proposals to your preferences or for any additional information, please do not hesitate to contact us. We kindly ask that the same menu be selected for all guests in advance.

We look forward to welcoming you and your guests.

We would be happy to assist you with any special requests or questions, to ensure your event is a memorable one.

Hôtel Restaurant les Grillons, Terms and Conditions :

- For safety reasons, the swimming pool is only accessible to hotel guests.
- To ensure smooth service, we kindly request that guests be seated before 1:30 PM at the latest.
- Tables must be vacated by 4:30 PM to allow us to prepare for the evening service.
- The exact number of participants should be confirmed 10 days prior to your event and will be the basis for invoicing.
- Prices are per person, including VAT and service, based on a single menu choice for all guests.

Menu 49€

To accompany your aperitif: Savory Cannelé Savoy style

Starters

Foie gras, dried fruit chutney (supplement 6€)

Or

Home smoked trout, Potato and citrus fruit Waffles, fresh mango and passion fruit yoghurt sauce

Or

Pike mousseline, tossed mushrooms, bisque sauce and condiments

Or

Slow cooked egg, diced seasonal vegetables and a cream of Beaufort cheese sauce

Main courses

Roast duckling, Dauphine potatoes, with chorizo, diced vegetables and full-bodied Savoy cider sauce

Or Roast Sea Bass, Lime and ginger risotto, seasonal vegetables, hazelnut and seafood emulsion

Or Filet of veal, Crispy bite-sized fritter with a wild mushroom filling, baby carrot puree enhanced with smoked olive oil and full bodied polypod sauce (supplement 4€)

Or Farm chicken, sauce chardonnay, summer vegetable tartelette, ballotine of chicken mousseline with fresh herbs

Cheese

Plate of local cheese, young shoots and nut shavings

Desserts

Mango and passion fruit entremet *Or*

Milk chocolate entremets, Homemade praline ice-cream *Or*

Caramelised apple crumble, Hay flavored homemade ice-cream *Or*

Lemon meringue dome, with a thyme and lemon center *Or*

Raspberry, vanilla and white chocolate gateau, with a red fruit coulis

Menu 44€ without the cheese plate (Starter, main course, dessert)

Children's Menu 18€

Homemade lasagnas, young salad shoots *Or*

Roast chicken breast, Dauphinois potatoes and greens

Dessert from the adult's menu

To accompany your menu, we provide the following beverage packages

20 Euros per person

Savoy Kir: White wine and blueberry cream

A bottle of white wine, Savoie Cruet – Domaine de l'Idylle for six persons

A bottle of red wine, Savoie Gamay – Jean Vullien for four persons

Coffee or a hot drink per person

27 Euros per person

A glass of Champagne

One bottle of white wine for six persons, chosen from the list below:

White Wines

Sauvignon Petit Bourgeois

Apremont Cuvée Lisa – Jean Claude Masson

Chardonnay de Savoie Cuvée Prestige – Domaine Jean Vullien

Aligoté - Louis Jadot

Clefs de Mille, Château de Mille

Côtes du Rhône blanc, Domaine La Pierre-Laine

One bottle of white wine for four persons, chosen from the list below:

Red Wines

Mondeuse La Saint Jean, Domaine Jean Vullien

Pinot noir Cuvée Jeannine, Domaine Jean Vullien

Côtes de Brouilly- André Laissus

Pierre Laine Village, Domaine La Pierre-Laine

Graves, Château Trébiac

Saint Nicolas de Bourgueil Expression, Maison Lorieux

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Coffee or a hot drink per person