



*We are delighted to welcome you to our hotel-restaurant to celebrate
your special occasions:*

*Birthdays, Christenings, Holy communions, 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.

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 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€, per person)

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€ per person)

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

Or Beef tenderloin with choron sauce, a puff pastry cassalette of seasonal vegetables and young shoots (supplement 8€ per person)

Cheese

Assortment of local cheeses, young shoots and nut shavings

Desserts

Mango and passion fruit entremets *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 gâteau, with red fruit coulis

Menu 44€ without cheese, (Starter, main course & dessert.)

Children's Menu 18€

Tomato and Mozzarella cheese (+5€ per child)

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