

LA

IKE

BAR

THE AFTER SKI (4 PM — 6:30 PM)

SUGAR CRÊPE — 9€

NUTELLA & BANANA CRÊPE — 12€
12€

POWDERED SUGAR WAFFLE — 9€

**HOT CHOCOLATE & WHIPPED CREAM
WAFFLE — 13€**



FROM 6:30 PM

MAIN DISHES

MINI PIZZA — 15€

Marinara or Ham & Cheese

SOUP OF THE DAY — 14€

A warm, comforting soup prepared fresh daily, perfect after a day on the slopes!

TRUFFLE PASTA — 38€

Fresh pasta with truffles and parmesan cheese

PESTO PASTA (VEGETARIAN) — 22€

Homemade pesto sauce and fresh basil

MONTAGNARD CROQUE-MONSIEUR — 19€

Crispy country bread filled with cured ham, melted cheese (raclette or reblochon for a Savoyard twist), and homemade béchamel sauce

SAVOYARD FONDUE (2 PERS.) — 48€

Creamy melted cheese served with rustic bread, with optional charcuterie on the side
↳ **CHARCUTERIE OPTION +12€/PERS**

TARTIFLETTE — 26€

Gratinated potatoes with bacon, onions, and melted reblochon cheese

OUR PLATTERS

CHEESE PLATTER — 15€

A selection of Savoyard cheeses: reblochon, beaufort, tomme de Savoie, and comté, served with rustic bread, fig jam, and dried fruits

CHARCUTERIE BOARD — 14€

An assortment of local cured meats: cured ham, mountain sausage, coppa, and rosette, served with pickles and Dijon mustard

MIXED BOARD — 38€

A combination of cheeses and charcuterie for those who love both!

FINGER FOOD

SAVOYARD HOT DOG — 14€

Artisan sausage, whole-grain mustard, and crispy onions

REBLOCHON TACOS — 16€

Chicken, melted reblochon cheese, fresh vegetables, and homemade sauce

NACHOS — 15€

Melted cheese, homemade guacamole, sour cream, and spicy salsa

LES DESSERTS

HOMEMADE BROWNIE — 10€

Warm and gooey chocolate brownie

SOFT COOKIES — 8€

Dark chocolate, pecan, or all-chocolate options

ALPINE BLUEBERRY TARTLET — 12€

A crisp shortcrust pastry filled with wild Alpine blueberries and a light vanilla cream, served with a red fruit coulis.

This dessert offers a perfect balance of fruity freshness and indulgence, ideal after a hearty mountain meal.