

*To Share or to start with...*

<b>Eggs &amp; truffle mayonnaise</b>	<b>7</b>
<b>Velouté porcini's</b> mushrooms with local poached ravioli	<b>9</b>
<b>Roasted cheese</b> Saint Marcelin with honey and toast	<b>10</b>
<b>In house smoked salmon</b> citrus condiments	<b>13</b>
<b>Foie gras</b> pumpkin's chutney	<b>14</b>
<b>Cold meat</b> truffle ham, rosette, copa & prosciutto	<b>19</b>

*Salads*

<b>César</b> with crispy chicken!	<b>19</b>
<b>Périgourdine</b> , duck's gizzard, baby potatoes & foie gras	<b>19</b>

*Fish*

<b>Grilled tuna</b> , citrus sauce	<b>22</b>
<b>Grilled octopus</b> , rich gravy	<b>24</b>

*Meat*

<b>PoMo Burger</b> Beef, raclette cheese, onions and grilled bacon	<b>20</b>
<b>Beef tartar</b>	<b>22</b>
<b>Grilled beef tab</b> , with green pepper sauce	<b>22</b>
<b>Roasted Reblochon</b> with baby potatoes & cold meat	<b>22</b>
<b>Lamb shank</b> , garlic juice	<b>26</b>
<b>Veal sweetbread casserole</b> with kidney morel sauce & fried foie gras	<b>26</b>

*Daily dish*

**19**

*Pasta and Veggies*

<b>Veggie</b> Roasted red kuri squash, butternut purée, parsley mushrooms & grilles chestnuts	<b>16</b>
<b>Tortiglioni's</b> , Sassenage blue cheese, grilled hazelnuts & cured ham	<b>16</b>
<b>Velouté porcini's</b> mushrooms with local poached ravioli	<b>17</b>
<b>Ravioles</b> , morel mushroom sauce & fried foie gras	<b>24</b>

*Table à raclette* upon availability

<b>Raclette menu</b> select cheese, cold meat, baby potatoes & salads	<b>26</b>
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*Desserts*

<b>Cottage cheese</b> sugar or cream or blueberry jam	<b>6</b>
<b>Italian cheese platter</b>	<b>10</b>
<b>Gourmet coffee</b> or <b>tea</b>	<b>8</b>
<b>Homemade pastries</b>	<b>10</b>
<b>PoMo ice-cream coupe</b> vanilla, chestnut, chestnut cream & chantilly cream	<b>10</b>

*Ice-cream*

Vanilla, chocolate, coffee, pistachio, hazelnut, raspberry, strawberry, lemon, passion fruit, blackcurrant, chestnut, Chartreuse, Génépi	
<b>The scoop</b>	<b>3</b>