







La fromagerie

DE BRUNA

Local and seasonal products are the essence of our cuisine

VACHERIN Chargrilled raw milk Mont d'Or with focaccia and roasted pumpkin (min. 2 persons)	15,50 € p / p 
LA TARTIFLETTE Reblochon cheese, potato, onion, bacon, cream and white wine (Served as a gratin pie)	20,00 € 
RACLETTE served with potato, sourdough bread, pickles and cold cuts (min. 2 persons)	28,00 € p / p
PYRENEAN CHEESE FONDUE with sourdough bread, cold cuts and vegetables (min. 2 persons)	28,00 € p / p
FONDUE PREMIUM Savoyarde French Alps with laminates of Iberian ham, (min. 2 persons) sourdough bread, croissant bread, gherkins and Donja	36,00 € p / p
<i>*Enjoy black Melanosporum truffle with your dishes</i>	p . s . m
<i>*Enjoy 5 grams of Real Caviar Osetra with your dishes</i>	15,00 €

DESSERTS

CHEESE TROLLEY from the Pyrenees with our KM0 honey (5 references to choose) we recommend pairing with a sweet wine	24,50 €
CHOCOLATE FONDUE with marshmellow, apples, strawberries and bananas	10,00 € 
HOMEMADE CHEESECAKE	10,00 € 

In terms of allergies and food intolerances, do not hesitate to request information from our staff