



LA MOURRA

PRIVATE MENU



While staying at La Mourra,
you will have the opportunity to discover your
French Cuisine Chef's numerous propositions.

For each dinner, for all the guests you can choose:

1 to 2 Starters
(Soup, Broth or Starters)

1 to 2 Main Dishes
(Pasta, Rices, Meats, Fishes, Casserole, Side Dishes & Specialties)

The Cheese Platter

1 to 2 Desserts
(Desserts)

In order for us to provide with the best fresh products
we need to know your choices at least 24h in advance.



Your Chef will also be delighted to prepare for you a
personalized menu.

For this kind of service a longer supply time might be necessary.
And depending on your wishes an extra cost could be asked.



For our younger guests, we are open to more suitable meals
upon your request.

SOUP & BROTH

The Detox Broth
Chicken and Ginger

Onion Soup
Grill with Beaufort Cheese

The Small Pumpkin
Velvety Soup with Bacon and Hazelnut

The Minestrone
Vegetables, Italian -style

The Sweet Potato
With Coconut milk and Coriander

STARTERS

The Foie Gras
Pan sautéed, Beetroot texture

The Chicken Egg
Coddled Egg with Mushrooms

The Leek
With Vinaigrette sauce, shavings of Cecina dry Beef

The Obsiblu Shrimp
Refreshing Quinoa with Carrot juice

The center-cut smoked Salmon fillet
Potato chips and Wasabi cream

The Eggplant
Caviar and crunchy Veggies

PASTA & RICE

The Risotto
Creamy summer Beaufort Cheese

The Penne
Basil and Tomatoes

The Linguine
With Lobster

MEATS

The Free range Chicken
Simply roasted

The Milk-Fed Lamb
7 hours preserved shoulder

The Beef
Pan sautéed Fillet

The Rack of Veal from Limousin Region
Ribs to share

The Duck
Gourmet-style Parmentier

FISHES

According to availability

Sea Bream
Sea Bass
Meagre
John Dory

Whole fish roasted, as fillet, Steam cooked....



THE CHALET LUTED CASSEROLE

The Beef Stew
Beef with red Wine sauce

The Pot au Feu
Traditional, boiled Beef, Vegetables, Marrow Bone served in its Broth

The Blanquette
Veal Stew in White Sauce

The Potée Savoyarde
Farm Pork Stew with Cabbage and Carrots

The Free range Chicken
With Morel Mushroom Fricassée

SIDE DISHES

To go with your choice of Meals, Fishes and Casseroles

Mashed Potatoes
Pan sautéed winter and yesteryear Vegetables
Roasted Baby Potatoes
Oven homemade Fries, Potatoes style
Green Veggies (Steam cooked or pan sautéed)
Rice, Pasta, Cereal

SAVOIE CHEESE SPECIALTIES

The Raclette
From unpasteurized Milk or smoked, country style cold cured-Meat
farandole

The Warm Wood Box
MONT DOR Cheese melted in its box, with Roseval Potatoes in their skin,
dry meat Platter and a green Salad

La Tartiflette
Savoy Potatoes with Cream, Onions and Lardons au gratin topped with
melted farmhouse Reblochon cheese, and a green Salad

La Fondue
Fifty-fifty, fully matured Gruyère cheese and Vacherin (soft cow's creamy
cheese) with white Wine, served with Potatoes in their skin and a green
Salad



CHEESES

Platter of Mature Cheeses from our Mountains

DESSERTS

The Mousse
Chocolate Mousse and its Savoie Sponge Cake

The Crème Brûlée
Vanilla

The Mont Blanc
To share, Chestnut cream and Meringue

The Sablé
Brittany style Shortbread, stewed Season Fruits

The Minestrone
Of fresh Season Fruits

The Tarte Tatin
Caramelized, Bourbon Vanilla Ice-Cream

The Millefeuille
Traditional Style, to share

The Paris Brest
Puff Pastry with light Praliné cream

The Black Forest
Chocolate, Morello cherry in Kirsch and whipped Cream