



## **Traditional cheeses evening at La Ferme de Bacré, (reservation required, accessible via a short walk).**

### **APERITIF & DRINKS.**

Local mountain aperitif.  
Apremont Cuvée Lisa, Domaine Jean-Claude Masson.  
Mondeuse Pied de la Barme, Domaine Saint-Germain.  
Water, coffee and tea.

### **ON ARRIVAL.**

Traditional pot-cooked "stone soup".

### **FOR SHARING.**

Pela des Aravis (cheese and potato gratin) cooked in the fireplace, young salad leaves. Raclette with farm-produced unpasteurised cheese.  
Spit-roasted free-range chicken, ember-baked potatoes.  
The Fermes de Marie's 30th anniversary fondue.  
(Made to order, served for a whole family).

### **DESSERT BUFFET.**

Raspberry tart.  
Savoie sponge cake.  
Red fruit soup.  
Large meringue with double cream.

### **DRINKS FOR THE TRIP DOWNHILL.**

Mountain herbal infusion made with spring water.  
Génépi.

84 euros per person (drinks included).

The provenance of our beef is certified France, EU, Ireland or USA.  
Dishes may contain gluten and/or lactose.  
Please advise if there are vegetarians.