

MARKET MENU

(SELECTION OF THE DAY)

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STARTER+MAIN+DESSERT: 34€


MAIN+DESSERT: 29€

MAINCOURSE OF THE DAY: 21€

STARTERS

Smoked salmon poke bowl, 20€/26€
rice, avocado, cucumber, tomato, radish,
SMALL OR LARGE

Crispy chicken caesar salad, 18€/24€
shavings of parmesan cheese, SMALL OR LARGE

Velvety butternut soup, hazelnut 18€
whipped cream, croutons 

Semi-cooked duck foie gras terrine, 26€
fruit chutney, country loaf bread

MAIN COURSES

	Vegetarian	Vegetarian
KATZ's fondu and truffles, cured meat, green salad 		45€/PERS
KATZ's fondu, cured meat, green salad		33€/PERS
Local savoyard beef tartare, preserved onion, beaufort cheese, cured ham, walnut, green salad, hand-cut french fries		28€
Linguine with king prawn, spinach, sellfish cream sauce		27€
Simmenthal beef filet, red wine sauce, confit potatoes with mushrooms		35€
Farm filleted breast with curry, madra rice with filbert nuts		24€
Roasted cod filet, green lentils, Iberian ham emulsion		26€
Vegetarian poke bowl, SMALL OR LARGE rice, carrot, avocado, cucumber, radish, salad, beetroot		18€/24€
Cooked and raw vegetables with olive oil cassalette, tofu in soy sauce		24€

DESSERTS

Ripened cheese selection, Dried fruit and marmalade	15€
Soft chocolate cake, Caramel sauce, hazelnut ice cream	11€
Pistachio panna cotta, Tangy sauce, citrus	11€
Tartlet of the day	11€
Gourmet coffee	12€

CHILDREN MENU

Pasta bolognaise or tomato sauce or Minced steak with french fries or Thin fillet of fish with rice — Soft chocolate cake or Ice cream	16€
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Tataki de thon, Algue Wakamé, Vinaigrette de légumes au Ponzu Tuna tataki, wakame, vegetable vinaigrette with ponzu	28 €
Raviole ouverte de homard, émulsion de crustacés, copeaux Melanosporum Lobster open raviole, shellfish emulsion, melanosporum shavings	38 €
Escalope de foie gras de canard, Déclinaison de betteraves, jus de viande Warm escalope of foie gras, beetroots, meat juice	29 €
Salade croquante de légumes, Chair de tourteaux et caviar osciètre Crunchy vegetable salad, crab meat and oscetra caviar	34 €

PLATS MAIN COURSES

Noix de Saint Jacques rôties au beurre demi-sel, Légumes racines et brisures de truffes Roasted semi salted butter scallop, vegetables and truffle flakes	42 €
Entrecôte de bœuf Angus, sauce béarnaise, frites maison Angus beef rib steak, bearnaise sauce, hand-cut french fries	45 €
Belle Sole Meunière, risotto de céréales, Émulsion de Jambon Ibérique Sole meuniere, cereals risotto, iberian ham emulsion	55 €
Côtelettes d'agneau au thym, Purée d'aubergines et tian de légumes Lamb cutlet with thyme, eggplant puree and vegetable flan	42 €
Fondue du Katz à la truffe (pour 2 minimum), Charcuterie, salade verte Katz 's fondu and truffles, cured meat, green salad	45€/pers

Service compris, prix nets TTC. Service included, net prices.

**PLATS VÉGÉTARIENS
VEGETARIAN MAIN COURSES**

Salade croquante de légumes, quinoa, wakamé et soja Crunchy vegetable salad, quinoa, wakame and soy	Petite Small Grande Large	24 € 32 €
Raviole ouverte de légumes, émulsion de tomate et basilic Vegetable open raviole, tomato and basile emulsion		34 €

FROMAGES CHEESES

Sélection de fromages affinés, fruits secs et marmelade Ripened cheese selection, dried fruit and marmelade	22 €
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Gaufre : chantilly, sauce chocolat, glace au miel Waffle: whipped cream, chocolate sauce, honey ice cream	16 €
Verrine pomme Tatin : Compote, feuilletage, Pommes caramélisées, sorbet pomme verte, émulsion caramel Apple tatin verrine: compote, puff pastry, caramelized apple, Green apple sorbet, caramel emulsion	16 €
Assiette de fruits frais à partager Fresh fruit platter to share	60 €
Biscuit moelleux au chocolat, diplomate praliné Et copeaux de chocolats à partager Soft chocolat biscuit, praline diplomate and chocolate shavings	50 €
Café gourmand Gourmet coffee	18€



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MENU ENFANT **KIDS MENU**

Pâte bolognaise ou sauce tomate

Bolognese pâte or tomato sauce

Ou **Or**

Steack haché frite

Chopped steak with french fries

Ou **Or**

Goujonettes de poisson riz

Goujonettes of fish with rice

Dessert

Moelleux au chocolat ou Glace

Chocolate Cake or Icecream