WEEKDAY LUNCH

Only Wednesday, Thursday, and Friday at lunchtime

STARTERS

Onion Soup au Gratin

Country Bread with Comté Cheese au Gratin

or

Forest-Style Vol-au-Vent

Parsley Whip

MAIN COURSES

Pork shank

Creamy polenta, broccoli, and a rich gravy

or

Roasted sea bass, skin-on

Orzo risotto with leeks and lemon-flavored beurre blanc

DESSERTS

Rosemary-flavored panna cotta with blueberry coulis

or

Crème brûlée-style French toast

Salted butter caramel ice cream

Starter, main course, and dessert set menu: 30€
Starter and main course or main course and dessert set menu: 20€
Children's set menu (ages 12 and under): 15€ for starter and main course or main course and dessert

MOUNTAIN DISHES

Available all the time: lunch and dinner!

One variety of cheese or topping per raclette oven or caquelon (serves 4)

(prices listed per person)

Starters — See slate

Savoyard style or Swiss style Fondue (min. 2 people)

Savoyard: Emmental, Comté, and Beaufort (rich and intense) — 26€

Swiss: Swiss Gruyère and Vacherin Fribourgeois (light and flavorful) — 30€

Options (per person) :

- Porcini mushroom fondue (+€6)
- Bacon fondue (+€6)
- Morel mushroom fondue (+€8)
- Champagne fondue (+€8)

Side dishes : — 5€

Green salad (per person) — 8€

Charcuterie platter (Charcuterie des Papes) (per person)

Plain Raclette IGP Savoie (min. 2 people) — 28€

Charcuterie (Charcuterie des Papes), potatoes and salad

Smoked Raclette IGP Brézain (min. 2 people) — 30€

Charcuterie (Charcuterie des Papes), potatoes and salad

Traditional Tartiflette from Thônes — 26€

Potatoes, bacon, onions, cream, and farmhouse Reblochon

Served with a salad

Vegetarian Tartiflette (without bacon) — 24€

Traditional Malakoffs from Gros-de-Vaud — 26€

Served as a mixed salad in the style of the Swiss mountains

Desserts — See slate

Starter, main course, and dessert set menu: €50 (excluding extras)

Children's set menu (ages 12 and under): €30 for a starter and main course or a main course and dessert

THE FARM TASTING MENU

Only in the evening, Saturday at lunchtime, and Sunday at lunchtime

The "Ferme" menu is a tasting menu featuring ingredients that showcase all the flavors of Provence and highlight local producers.

Appetizer

* * * *

Perfect Egg Dish

Vanilla-scented parsnips, garlic bread crumble, parsnip chips, and porcini pickles

* * * *

Trout from Isle-sur-la-Sorgue with fresh herbs and lemon

Jerusalem artichokes, roasted hazelnuts, and a light yogurt sauce

* * * *

Confit Wild Boar Aumonière

Creamy polenta, mushrooms, and wild boar jus with red wine

* * * *

Poached Pear

Vanilla and cardamom espuma, pear-lemon sorbet, and buckwheat crumble

70€ per person, excluding drinks

LA FERME DE LA

HUPPE

★★★★

In collaboration with :

FROMAGERIE ANNECIENNE

AFFINEUR AFFINEUR

Origin of meat and fish: PACA region, France
Origin of cheese: Annecy and La Clusaz, France
List of allergens available upon request
Our prices include service and all taxes
Accepted payment methods: cash and credit cards