
1960 - 2026
66 years old of excellence



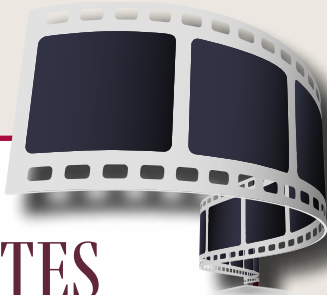
THE
INTERVAL



TO SHARE at any time

Marguerita	Tomato, Mozzarella, Olive, Balil	35
Queen	Tomato, Mozzarella, Ham, Mushrooms	37
Mountain Pizza	Cream, Bacon Lardons, Reblochon Cheese, Mozzarella, Persillade	37
Wagyu	Tomato, Mozzarella, Wagyu Beef Ham, Mushrooms	47
Pizza Burger Turnover	Tomato, Mozzarella, Minced Beef, Onions	37
Four Cheeses	Tomato, Roquefort, Mozzarella, Goats' Cheese, Emmental	37
Etna	Tomato, Mozzarella, « Spianata Piccante » Spicy Italian Salami, Marinated Peppers, Organic Egg	37
Four Seasons	Tomato, Mozzarella, Artichoke, Mushrooms, Peppers	37
Mediterranean	Tomato, Mozzarella, Rocket, Parmesan Cheese, "Sauce Pistou"	37
Al Tonno	Tomato, Mozzarella, Tuna, Onions, Capers, Olives	37

	★★★	
<i>Pizza with Truffles</i>		92
<i>Pizza Lobster</i>		88
<i>Pizza with Caviar</i> (70 g)		330



BOARDS AND PLATES

- PLANCHE SAVOYARDE
Selection of Cured Meats and Alpine Beaufort Cheese
36 €
- CARIBBEAN SALTED COD FRITTERS
25 €
- CHEESE SELECTION
18 €

SWEET MOMENT

Waffles

14 €

Au choix :
Icing sugar, Chocolate, Salted Butter Caramel,
Nutella or Whipped Cream

Additional Whipped Cream or Ice Cream : 3 €

Homemade Crêpes

Ask for the Menu



THE LADIES

« Spéciale Gillardeau » Oysters

Papillons The Original	6 pcs	30
	12 pcs	55
Spéciales n° 2	6 pcs	48
	12 pcs	85

Fines de Claire From « Marennes-Oléron »

Clares n° 3	6 pcs	22
	12 pcs	40
Clares n° 2	6 pcs	30
	12 pcs	55
Clares n° 0	6 pcs	50
	12 pcs	90

Plates Flat Oysters

Belons n° 3	6 pcs	32
	12 pcs	55
Belons n° 0	6 pcs	52
	12 pcs	92
Belons n° 00	6 pcs	65
	12 pcs	118

Pied de Cheval Oysters 300 à 400 g
Subject to availability or on request — Market price

OSCIÈTRE CAVIAR «Sologne» Origine France

30 g : 170 € — 50 g : 260 € — 100 g : 450 € — 250 g : 1120 €



ON THE SET

Oyster Degustation Platter

4 Claire n°3 Oysters, 4 Belon n°3 Oysters, 4 Special Papillon Oysters 60

Discovery Platter

4 Shelled Snow Crab Merus, 2 Norway Lobsters, 3 Shrimps, 1 Brown Crab Claw 95

Shellfish Platter

3 Claire n°3 Oysters, 1 Brown Crab Claw, 2 Norway Lobsters, 3 Shrimps, Whelks 55

Crustacean Platter

1/2 Lobster, 5 Shelled Snow Crab Merus, 3 Norway Lobsters, 6 Shrimps, 2 Brown Crab Claws 150

Royal Platter

24 Claire n°3 Oysters, 6 Norway Lobsters, 5 Shelled Snow Crab Merus, 8 Shrimps,
2 Brown Crab Claws, Whelks, Shellfish for 2 200

Royal Platter with Spéciale Gillardeau Oysters

12 Papillon Oysters, 12 Special n°2 Oysters, 5 Shelled Snow Crab Merus, 2 Brown Crab Claws,
6 Norway Lobsters, 8 Shrimps, Whelks, Shellfish for 2 240



THE TASTE OF THE SEA

Clams	6 pcs	20
Mussels	1 portion	17
Whelks with Mayonnaise	1 portion	20
Pink Shrimps	1 portion	38
Norway Lobsters with Mayonnaise Size 10/15	1 portion	58
Brown Crab Claws with Mayonnaise	min. 3-4 pcs	48



Snow Crab Merus served cold with Mayonnaise

8 shelled pcs 69

Lobster served cold with Mayonnaise Typical weight 700-800 g 1 pc 98

Depending on availability or ordered upon request

Sea Violets - Large Sea Urchins
(Brittany, Galicia, Iceland or Norway) — Subject to availability or on request — Market price

Jumbo

Royal Platter with Lobster

for 4 people

6 Papillon Oysters,
6 Speciales n°2 Oysters,
6 Claire n°2 Oysters,
6 Claire n°3 Oysters,
6 Belon n°0 Oysters,
2 Lobsters,
8 Shelled Snow Crab Merus,
4 Brown Crab Claws,
12 Norway Lobsters,
16 Shrimps,
Whelks, Shellfish

560 €

SUSHI

Sushi

Tuna	1 pc	7, ⁵⁰
Salmon	1 pc	6, ⁵⁰
Scallop	1 pc	8
Shrimp	1 pc	7
Lobster	1 pc	11, ⁵⁰
Caviar	la pièce	20

Sashimi

Tuna	1 pc	8
Salmon	1 pc	7
Scallop	1 pc	9
Blue Lobster	per 100 g	36
Spiny Lobster	Price subject to market fluctuations	

Shan-Shen

Tuna	1 serving / 6 pcs	52
Salmon	1 serving / 6 pcs	48
Shrimp	1 serving / 6 pcs	50
Combined	1 serving / 6 pcs	50

Kobe

California Roll	8 pcs	150
Sushi	2 pcs	63
Sashimi	8 pcs	220

California Roll

Tuna	1 pc	7, ⁵⁰
Salmon	1 pc	6, ⁵⁰
Crab	1 pc	6, ⁵⁰
King Crab	1 pc	18
Vegetables	1 pc	6, ⁵⁰

Crispy Roll

Tuna	1 pc	9
Salmon	1 pc	8
Crab	1 pc	9
King Crab	1 pc	18

Maki

Tuna	1 pc	6, ⁵⁰
Salmon	1 pc	6
Cucumber	1 pc	5, ⁵⁰
Avocado	1 pc	5, ⁵⁰

Platters

6 Makis	28
6 Sushis	38
6 Sashimis	40
6 California Rolls	38
Yamagami	48
Rice Furikake, 6 Salmon Sashimi	

Glass of Sake

Nabeshima Daiginjo	10 cl	42
IW5 « Reserve Sake »	10 cl	55
Yukiguma	10 cl	35
« Mio » Dry Sparkling Sake	10 cl	18

ON THE SET

SHAN-FON	15 assorted pieces	75
SONG-SHAN	30 assorted pieces	140
THAÏ-SHANG	45 assorted pieces	210
ROYAL	Lobster Sashimi (600 - 700 g)	280
TREMLIN	90 assorted pieces	360
KOBE PLATTER	6 sushi, 8 rolls, 8 sashimi	450
IMPERIAL	Blue Lobster Sashimi (1kg)	590
DRAGON	Spiny Lobster Sashimi, Caviar 100 g	1350

APPETIZERS



Tsar Nikolaj	Balik Smoked Salmon	100 g	75
Sardinillas	Sardines	Selected by La Guilledive	34
Home-made	Lightly-cooked Foie Gras	with Truffles	45
Norway Lobsters	Carpaccio	Marinade : Granny Smith Apple, Passion Fruit, Ginger, Lime, Olive Oil	34
Burgundy Snails		6 pcs	24
		12 pcs	42
King Crab Salad			68
Seafood Salad	Lettuce, Avocado, Grapefruit, Crab Meat, Smoked Salmon, Shrimps		48
Vegan Buddha Bowl	Rice, Chinese Cabbage, Red Beetroot, Green Beans, Radish, Avocado, Sucrine, Sweet Potato, Mango, Clementine, Cashew Seeds, Pistachio, Sauce		36
Savoyarde Salad	Fine Frisée heart salad, Alpine Beaufort, White Ham Nuts, Croutons, Nuts, Vinaigrette Sauce		36
Sukiyaki Shrimp Soup			32
Sukiyaki Chicken Soup			30
Home-made Fresh Fish Soup	with Rouille Sauce and Croutons		29

Shavings of Fresh Truffle

Additional Charge for 10 g 55 €



PASTA

Spaghetti Bolognaise	36
Garlic and Shellfish Spaghetti	42
Spaghetti Carbonara	
with Diced Bacon, Organic Egg, Fresh Cream	36
Spaghetti Carbonara	with Bündnerfleisch
(Swiss Dried Beef) Cream, Organic Egg	42
Oven-baked Lasagne	Home-Made
	39



MEAT

Products of Origin France or EU and other countries

Steak and French Fries	39
Thick-cut Beef Steak « <i>Fillet of Rump Steak</i> » 200 g	46
Fillet Steak « <i>Selected by Le Tremplin</i> » 200 g	59
Veal Osso Buco with Spaghetti	49
Lamb Chops Origin France Grilled, Degreased	52

*Choice of Home-made Sauces : Béarnaise, Pepper, Mustard.
Extra 4 € Morel Mushroom Sauce*



BURGERS

Veal Cheese Burger	44
Rump Steak Cheese Burger	44
Wagyu Burger Australian Recipe	54
Wagyu Tenderloin Burger	98



FISH



Black Cod	70
Fresh Sole Meunière 400/500 g	82
Platter Bouillabaisse Fish, Shellfish, Rouille and Croutons	58

***Home-made Mashed Potatoes with Truffles
or Truffle French Fries*** 59 €

THE

Tremplin

CAST

Rib Eye Steak US Prime

Kansas Origin (1 pers.) 400 g 110

Surf and Turf Lobster and Fillet Steak 150

Wagyu Tenderloin 200 g 98

Pan-Seared Veal Chop

with Gravy and Home-Made Mashed Potatoes
Low temperature cooking - France Origin 56

THE STAR

KOBE 
Beef

of Japanese Origin

KOBE SIRLOIN STEAK 290 €

Grade A4/A5

*It's the most legendary and world renowned Japanese beef.
Le Tremplin is an official member of the association and
is one of the few restaurants to offer this prestigious meat in France*

TARTIFLETTE

Potatoes, Reblochon Cheese, Diced Bacon,
Onions and Cream, served with Green Salad

39 €

THE DESSERT FESTIVAL

Our Desserts on the Plate

	Millefeuille Vanilla Mousseline, Caramel Sauce	20
	Pavlova with Exotic Fruits	20
	Valrhona Chocolate Fondant, Vanilla Ice Cream	20
	Vanilla Rice Pudding, Pear and Caramel	20
	Fine Apple Tart, Salted Butter Caramel Sauce, Vanilla Ice Cream	20
	Profiteroles, Vanilla Ice Cream, Valrhona Chocolate Sauce and whipped cream	20
	Cannelloni with Caramelized Apples and Buckwheat Biscuit	20
	Composition of Fresh Fruits to Share 2 People	42
	Fresh Fruit Salad	19
	Crêpe Flambée, Grand Marnier or Rhum or Calvados	20
	Waffle choice : Icing Sugar, Chocolate, Salted Butter Caramel, whipped cream, Nutella	14
	Additional whipped cream or ice cream	3
★★★	Dessert Buffet	★★★
	« <i>Dessert of the Day</i> »	18
	Mousse au Chocolat Valrhona	17
	Tiramisu Tradition	17
	Dubai Entremet Vanilla, Chocolate, Pistachio	18
	Floating Island Vanilla Bourbon	17
	Royal Chocolate Valrhona	18
	Cheesecake Red or Exotic Fruit	18
	Éclair Gourmand Choice : Chocolate, Coffee	18
	Tartlet choice : Lemon Meringue or Blueberries or Raspberries or Strawberries	18
	Platter of Mignardises 6 pièces	18
	Coffee Illy Gourmand	23
	Tea or Chocolate Gourmand	25



Gluten Free



Organic Egg

Exhaustive information on the allergenic ingredients used in our meals is available at the reception of the restaurant. Our establishment offers only fresh products, and from the market. Given the context, some products could be missing.

Composed Ice Cream Sundaes

Banana Split	Vanilla, Chocolate and Strawberry Sorbets, Banana, Chocolate Sauce, whipped cream	20
Fraise Melba	Vanilla Ice Cream, Strawberry Sorbet, Fruit Strawberries, Strawberry Coulis, whipped cream	20
Bounty Cup	Coconut and Chocolate Ice Cream, Grated Coconut, Hot Chocolate, whipped cream	20
La Dame Blanche	Vanilla Ice Cream, Chocolate Sauce, whipped cream	19
La Lady	Coconut Ice Cream, Raspberry Sorbet, Fresh Raspberries, Red Fruit Coulis, whipped cream	20
Liègeois	Coffee or Chocolate	19
La Meringue Glacée	Vanilla and Salted Butter Caramel Ice Creams, Caramel Sauce, Meringue, whipped cream	20
La Gourmande	Vanilla Ice Cream, Nutella, Banana Fruit, whipped cream	20
L'Italienne	Malaga and Vanilla Ice Creams, Espresso Coffee Sorbet, whipped cream, Coffee Coulis	20

1 Scoop of Sorbet and its Glass of Premium Spirit

La Morand	Pear Sorbet, Pear William Morand Carte Noire	27
La Grey Goose	Lemon Sorbet, Grey Goose Vodka	27
La Belvedere	Lemon Sorbet, Belvedere Vodka	27
La Schladerer	Raspberry Sorbet, Raspberry Schladerer	27
La Centenaire	Blood Orange Sorbet, Centennial Grand Marnier	43
La XO Victoria	Espresso Coffee Sorbet, Cognac XO	45

2 Scoops of Sorbet with Spirit

Colonel	Lemon Sorbet, Vodka	24
After Eight	Mint-Chocolate Ice Cream, Get 27	24
Framboisière	Raspberry Sorbet, Raspberry Alcohol	24
Williams	Pear Sorbet, Pear Alcohol	24
Affogato	Vanilla Ice Cream, Belvédère Dirty Brew, Coffee	24

The Classics Ice Cream Sundaes

Ice Creams : Vanilla, Coffee, Chocolate, Salted Butter Caramel, Malaga, Coconut, Mint-Chocolate.

Sorbets : Lemon, Blood Orange, Strawberry, Mango, Banana, Pear, Raspberry, Espresso Coffee.

Cup 2 Perfumes of your choice	9
Cup 3 Perfumes of your choice	13

Whipped cream supplement	3
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Alcohol abuse is dangerous for your health.