



Menu

from

3 pm - 6 pm

Sushi ◆

Sushi ◆

Tuna _____	1 pc	6,50
Salmon _____	1 pc	5,50
Scallop _____	1 pc	7
Shrimp _____	1 pc	6
Lobster _____	1 pc	10,50

Sashimi ◆

Tuna _____	1 pc	7
Salmon _____	1 pc	6
Scallop _____	1 pc	8
Blue Lobster _____	per 100 g	32
Spiny Lobster _____		
Price subject to market fluctuations		

Shan-Shen ◆

Tuna _____	1 portion / 6 pcs	48
Salmon _____	1 portion / 6 pcs	44
Shrimp _____	1 portion / 6 pcs	46
Combined _____	1 portion / 6 pcs	47

◆ Kobe

California Roll _____	8 pcs	140
Sushi _____	2 pcs	60
Sashimi _____	8 pcs	200

◆ Platters ◆

6 Makis _____	26	6 California Rolls _____	35
6 Sushis _____	34	Yamagami _____	44
6 Sashimis _____	36	Rice Furikake, 6 Salmon Sashimi	

California Roll ◆

Tuna _____	1 pc	6,50
Salmon _____	1 pc	5,50
Crab _____	1 pc	5,50
King Crab _____	1 pc	17
Vegetables _____	1 pc	5,50

Crispy Roll ◆

Tuna _____	1 pc	7,50
Salmon _____	1 pc	6,50
Crab _____	1 pc	7,50
King Crab _____	1 pc	17

Maki ◆

Tuna _____	1 pc	5,50
Salmon _____	1 pc	5
Cucumber _____	1 pc	4,50
Avocado _____	1 pc	4,50



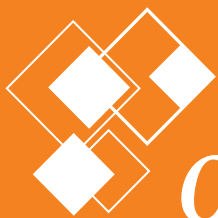
Platter of Sushi

SHAN-FON _____	15 assorted pieces	70
SONG-SHAN _____	30 assorted pieces	135
THAI-SHANG _____	45 assorted pieces	190
ROYAL _____	Lobster Sashimi (600 - 700 g) _____ 30 assorted pieces	260
TREMLIN _____	90 assorted pieces	340
KOBE PLATTER _____	6 sushi, 8 rolls, 8 sashimi	420
IMPÉRIAL _____	Blue Lobster Sashimi _____ (1kg) 90 assorted pieces	570
DRAGON _____	Spiny Lobster Sashimi, Caviar 100 g	1 290



Sake

Shirakabegura Junmai Daiginjo _____	8 cl	18
Nabeshima Daiginjo _____	8 cl	28
« Mio » Dry Sparkling Sake _____	10 cl	15



Oysters

« Spéciale Gillaardeau »

Papillons _____	6 Pcs	28
_____	12 Pcs	52
Spéciales n° 2 _____	6 Pcs	45
_____	12 Pcs	82

Fines de Claire From « Marennes-Oléron »

Clares n° 3 _____	6 Pcs	20
_____	12 Pcs	36
Clares n° 2 _____	6 Pcs	26
_____	12 Pcs	46
Clares n° 0 _____	6 Pcs	45
_____	12 Pcs	82

Plates Flat Oysters

Belons n° 3 _____	6 Pcs	29
_____	12 Pcs	52
Belons n° 0 _____	6 Pcs	48
_____	12 Pcs	85
Belons n° 00 _____	6 Pcs	60
_____	12 Pcs	110

Pied de Cheval Oyster 300-400 g
To Order - Price subject to market fluctuations

Jumbo

Royal Platter with Lobster for 4 people

6 Papillon Oysters,
6 Spéciales n°2 Oysters,
6 Claire n°2 Oysters,
6 Claire n°3 Oysters,
6 Belon n°0 Oysters,
2 Lobsters,
2 Snow Crabs (cluster),
2 Brown Crab Claws,
12 Norway Lobsters,
16 Shrimps, Whelks, Shellfish

530 €

Platter of Seafood

Oyster Degustation Platter

4 Claire n°3 Oysters, 4 Belon n°3 Oysters,
4 Special Papillon Oysters _____ **55**

Discovery Platter

1 Snow Crab (cluster), 2 Norway Lobsters,
3 Prawns, 1 Brown Crab Claw _____ **95**

Shellfish Platter

3 Claire n°3 Oysters, 1 Brown Crab Claw,
2 Norway Lobsters, 3 Shrimps, Whelks _____ **48**

Crustacean Platter

1/2 Lobster, 1 Snow Crab (cluster), 3 Norway Lobsters,
6 Shrimps, 2 Brown Crab Claws _____ **140**

Royal Platter

24 Claire n°3 Oysters, 6 Norway Lobsters, 1 Snow Crab (cluster),
8 Shrimps, Whelks, Shellfish _____ for 2 **190**

Royal Platter with Spéciale Gillaardeau Oysters

12 Papillon Oysters, 12 Special n°2 Oysters, 6 Norway Lobsters,
1 Snow Crab (cluster), 8 Shrimps, Whelks, Shellfish _____ for 2 **230**

Shellfish

Clams _____	6 pcs	18
Spanish Mussels _____	12 pcs	15
Whelks with Mayonnaise _____	1 portion	18
Coral Bead Pink Shrimps _____	1 portion	35
Norway Lobsters with Mayonnaise	Size 10/15 - 1 portion	45
Brown Crab Claws with Mayonnaise	min. 3-4 pcs	42

Snow Crab served cold with Mayonnaise _____ 1 cluster XL **65**

Lobster served cold with Mayonnaise Typical weight 700-800 g 1 pc **95**

Depending on availability
or ordered
upon request

Sea Violets
Large Sea Urchins
(Brittany, Galicia, Iceland or Norway)
Price subject to market fluctuations

Appetisers

King Crab Salad	_____	68
Seafood Salad	Lettuce, Avocado, Grapefruit, Crab Meat, Smoked Salmon, _____	42
Prawns	_____	26
Home-made Fresh Fish Soup	with Rouille Sauce and Croutons _____	30
Shrimp Sukiyaki Soup	_____	28
Chicken Sukiyaki Soup	_____	20
Burgundy Snails	_____ 6 pcs _____ 12 pcs	38
Tsar Nikolaj Smoked Salmon	_____ 100 g	75
Home-made Pressed Foie Gras	with Truffles _____	45
Assortment of Home-made Nems	Chicken, Prawn, Vegetable _____	32
Octopus Carpaccio	_____	28
Vegan Salad	Salad, Young Artichokes, Green Beans, Pepper Drops, Hazelnuts _____	30
Savoyarde Salad	Fine Frisée heart salad, Alpine Beaufort, White Ham Nuts, Croutons, Nuts, Vinaigrette Sauce _____	32

Pizzas



Marguerita	Tomato, Mozzarella, Olive _____	30
Queen	Tomato, Mozzarella, Ham, Mushrooms _____	32
Mountain Pizza	Cream, Bacon Lardons, Reblochon Cheese, Mozzarella, Persillade _____	42
Wagyu	Tomatoe, Cheese, Wagyu Beef Ham, Mushrooms _____	32
Pizza Burger Turnover	Tomato, Mozzarella, Minced Beef, Onions _____	32
Four Cheeses	Tomato, Roquefort, Mozzarella, Goats' Cheese, Emmental _____	32
Etna	Tomato, Mozzarella, Spicy Italian Salami « Spianata Piccante », Marinated Peppers, Organic Egg _____	32
Four Seasons	Tomato, Mozzarella, Artichoke, Mushrooms, Peppers _____	32
Mediterranean	Tomato, Mozzarella, Green Salad, Parmesan Cheese, "Sauce Pistou" _____	32
Pizza with Truffles	_____	82
Pizza Sur and Turf	Lobster and Wagyu minced steak _____	90
Pizza with Caviar	(70 g) _____	310

Pasta

Spaghetti Bolognese	_____	30
Spaghetti Carbonara	Diced Bacon, Organic Egg, Fresh Cream _____	32
Spaghetti Carbonara Bündnerfleisch	(Swiss Dried Beef) Cream, Organic Egg _____	38
Oven-baked Lasagne	Home-Made _____	35



Organic Egg - Exhaustive information on the allergenic ingredients used in our meals is available at the reception of the restaurant.

Prices in euros inc. VAT - 13% service charge included - We do not accept cheques

Alcohol abuse is dangerous for your health.

Selected by **TREMPLIN**

New York Strip Black Pearl _____ (1 pers.) 400 g	85
Surf and Turf Lobster and Wagyu minced steak _____	110
Wagyu Fillet _____	95
Pan-Seared Veal Chop _____ with Gravy and Home-Made Mashed Potatoes - Origin France	46

exclusive rights

KOBE 
Beef

Kobe Sirloin Steak 8+

250 €

of Japanese Origin



Home-made
Mashed Potatoes with Truffles

55 €

Meat

Products of Origin France or EU and other countries

Steak and French Fries _____	35
Thick-cut Beef Steak « Fillet of Rump Steak » _____ 200 g	42
Fillet Steak « Selected by Le Tremplin » _____ 200 g	55
Veal Osso Buco with Spaghetti _____	45
Lamb Chops Country of Origin France Grilled, Degreased _____	46

Burgers



Cheese Burger with Veal _____	38
Cheese Burger with Rump Steak _____	38
Wagyu Burger Australian Recipe _____	48
Fillet Burger Le Tremplin's Special _____	120

Fish

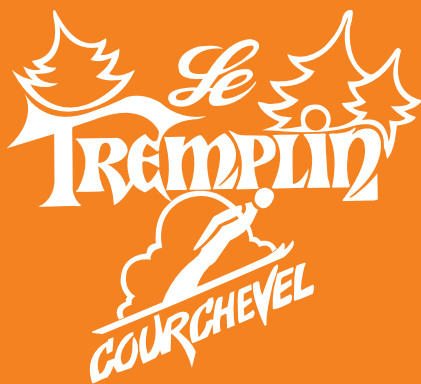
Black Cod _____	65
Fresh Sole Meunière _____	68
Giant Wild Prawn Peeled and Flambé _____	65



Tartiflette

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

38 €



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