



L'AVALIN

R E S T A U R A N T

Welcome,

We are delighted to welcome you back for this new season at L'Avalin!

This past winter was filled with wonderful encounters, laughter, and shared flavours, and it is with even more enthusiasm that we welcome you this summer season.

The sun has arrived, and with it, our new menu,
Our team is ready to offer you light and fragrant summer dishes in a warm relaxed atmosphere.

Oliver, Hugo, Claudiu & Charlotte





OUR STARTERS

THE PANKO PRAWNS

x5

17€

Crispy and tasty, perfect as an aperitif

Coated in Japanese breadcrumbs served with a sweet chili sauce



THE TOMATO TATIN TARTLET

16€

A French classic revisited, with the softness of roasted tomatoes with a tangy hint of balsamic

Served warm with a mesclun salad

THE PULLED PORK BAO BUNS

x3

18€

A delicious fusion of Asian & American cuisine

Served warm with crunchy sesame vegetables



THE GREEN PEA VELOUTE

15€

A light, fresh, and velvety smooth veloute

The perfect blend of peas, fresh mint & coconut cream

THE SALMON TARTAR

19€

A delicate, flavour-packed starter

Enhanced with sesame oil, ginger, cucumber, chives & a hint of lemon

THE CHARCUTERIE BOARD

19€

A variety of cold meats selected by our chef Hugo

Served with gherkins & pickles



OUR MAIN COURSES

THE ITALIAN STYLE BEEF TARTARE

26€

A beloved classic from our former restaurant *La Source*

Prepared by our chef Claudiu, garnished with sundried tomatoes, olives, pesto & parmesan

Served with fries & salad

THE CONFIT DUCK LEG

28€

A renowned French dish, both refined and comforting

Served with sautéed potatoes in garlic & parsley

THE AUTHENTIC BEEF BURGER

27€

Crazy Barmes' bun filled with a fresh beef patty, red onion confit, raclette cheese, homemade mayonnaise, salad & tomatoes

Served with fries & salad

THE CRISPY CHICKEN BURGER

27€

Crazy Barmes' bun filled with chicken fillets coated in cornflakes, red onion confit, raclette cheese, homemade mayonnaise, salad & tomatoes

Served with fries & salad

THE FLANK STEAK

32€

A cut of beef renowned for its authentic flavour

Served with your choice of gratin dauphinois, fries or salad

Accompanied by a shallot sauce



THE PRAWN RISOTTO

32€

A creamy and smooth dish

Our peeled prawns, lightly seared, rest on a delicately flavoured risotto



THE CHILI SIN CARNE

28€

A hearty vegetarian (and vegan) dish, bursting with bold and comforting spices

Lentils and red beans mingle in a rich & fragrant sauce

Served with rice



TO SHARE (> 2 PP.)

THE PRIME RIBEYE STEAK

42 €/pp

A beautiful grilled piece of beef to share with friends

Minimum 36 oz / 1 kg

Served with a choice per person of dauphinois potatoes / fries or salad

Accompanied by a shallot sauce

THE TRADITIONAL CHEESE FONDUE

29 €/pp

Our timeless mountain dish

A luscious blend of Abondance, Beaufort & Comté cheese

Served with salad

THE PORCINI MUSHROOM CHEESE FONDUE

Our woodland twist

Served with salad



31 €/pp

THE RACLETTE

31 €/pp

The emblematic dish of Alpine cuisine

Served with cold meats, charlotte baby potatoes & salad

To accompany your fondues, our selection of cold meats board is €12 for two people



OUR DESSERTS - FROM THE KITCHEN

THE CRÈME BRULÉE

10€

Classic!

Prepared with Bourbon vanilla & glazed with brown sugar

THE CHOCOLATE LAVA CAKE

11€

Childhood!

Served with a soft melting centre & vanilla ice cream



THE COFFEE TIRAMISU

10€

Irresistible!

A dessert combining the creamy sweetness of mascarpone with the intensity of coffee

THE CHEESE BOARD

14€

A selection of three cheeses from our local farm in Val d'Isère

Valiflette, half-goat half-cow Tomme & Beaufort


THE ICE CREAM & SORBET

Ice cream flavours: vanilla / chocolate / yogurt / salted caramel

2 scoops: 6€

Sorbet flavours: strawberry / lemon / mango

3 scoops: 8€



OUR DESSERTS - FROM THE BAR

THE IRISH COFFEE

14€

Jameson whiskey, coffee, cane sugar & homemade whipped cream with Baileys

THE ESPRESSO MARTINI

13€

Vodka Smirnoff, an espresso, vanilla syrup & coffee liqueur



THE PORNSTAR MARTINI

13€

Absolut Smirnoff, passion fruit puree, vanilla syrup & lime juice

LE GÉNÉPI TRADITIONNEL DES PÈRES CHARTREUX

2cl : 5€

4cl : 9€

To develop their recipe, the Carthusians call on different producers in the Alps who select for them the best varieties of Artemisia, with an alcohol level of 40°

Served neat or on the rocks

THE CHARTREUSE GREEN OR YELLOW

2cl: 6€

4cl: 12€

The green one offers intense herbaceous aromas with an alcohol level of 55°

The yellow is softer with delicate flower aromas with an alcohol level of 43°

Served neat or on the rocks

THE CHARTREUSE ELIXIR LIQUEUR

2cl: 8€

4cl: 14€

To create this blended liqueur, the Carthusians used all their know-how and the knowledge to select liqueurs reminiscent of aromatic power vegetable elixir, with an alcohol content of 56°

Served neat or on the rocks

THE CHARTREUSE MOF

2cl: 8€

4cl: 14€

The MOF, created in tribute to the "Meilleurs Ouvriers de France", produced in small quantities, offering a complex and refined aromatic profile, with an alcohol level of 45°

Served neat or on the rocks

THE CHARTREUSE 9TH CENTENNIAL

2cl: 10€

4cl: 18€

This special vintage was created for the first time in 1984 by the Carthusian fathers to commemorate the 900th anniversary of the founding of the Carthusian Order in 1084 by Saint Bruno, with an alcohol content of 47°

Served neat or on the rocks



OUR CHILDREN'S MENU < 12 years old

LITTLE AVALIN'S, YOU'RE IN CHARGE!

STEP 1: CHOOSE YOUR PROTEIN

Chicken fillets coated in cornflakes

Fresh beef patty

✓ Chili sin carne

STEP 2: CHOOSE YOUR SIDE

Fries

Rice

Salad

STEP 3: CHOOSE YOUR DESSERT

A scoop of ice cream or sorbet

An apple compote

15€

