



L'AVALIN

R E S T A U R A N T

Welcome,

It is with great joy that we begin our second year at L'Avalin.

Since our opening in the Galerie des Cimes, we have grown, learned, and shared countless memorable moments with you. Every dish, every encounter, every smile reminds us why we love what we do.

This new year brings the promise of new discoveries, shared moments, and unforgettable experiences.

We look forward to continuing to welcome you and to celebrating together the friendship and warmth that embody the spirit of L'Avalin.

Oliver, Hugo, Mathilde, Claudiu, Charlotte, Geoffrey & Lyes





OUR STARTERS

THE PANKO PRAWNS

x5

18€

Crispy and tasty, perfect as an aperitif
Coated in Japanese breadcrumbs served with a sweet chili sauce



THE TRADITIONAL FRENCH ONION SOUP

A comforting French classic, ideal for alpine evenings



15€



THE POACHED EGG, SAUTÉED SPINACH AND MUSHROOMS

A perfect balance between tenderness and freshness,
Topped with a smooth Comté foam and herb croutons

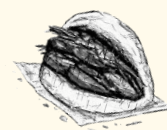
16€

THE PULLED PORK BAO BUNS

x3

18€

A delicious fusion of Asian & American cuisine



THE SALMON GRAVLAX

Thinly sliced!

Marinated with pink berries and dill, served with a lemon-herb mousse
Served with toasted herb focaccia

21€



THE SAINT-MARCELIN WITH TRUFFLE

Rich and fragrant with black truffle
Served with toasted herb focaccia

18€

THE CHARCUTERIE BOARD

A variety of cold meats selected by our chef Hugo
Served with gherkins & pickles

19€

THE HOMEMADE FOIE GRAS

A refined French dish
Served with pineapple chutney, toast & a touch of salt

26€



OUR MAIN COURSES

THE ITALIAN STYLE BEEF TARTARE

28€

A classic from our old restaurant La Source

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

Served with fries & salad

THE PORK CHOP FROM OUR REGION

32€

A generous, tender, and juicy cut, slowly roasted to reveal all its flavour,

Served with gratin dauphinois and a morel mushroom sauce



THE AUTHENTIC BEEF BURGER

28€

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

28€

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

Served with fries & salad

THE SESAME-CRUSTED SALMON FILLET

32€

A refined dish where delicately roasted salmon meets the sweetness of sweet potato and the creaminess of a coconut curry sauce

THE SIMMENTAL RIBEYE STEAK

36€

A cut of meat renowned for its tenderness & flavour

Served with a choice of either dauphinois potatoes / sweet potato puree / fries / salad

And a choice of peppercorn sauce or morel mushroom sauce



OUR VEGETARIAN DELIGHTS



THE MUSHROOM RISOTTO

29€

A creamy and velvety dish

The perfect combination of sautéed mushrooms and fresh herbs

Extra treat: Chicken 4€



THE LENTIL DAHL

28€

A blend of the lentils' mildness, creamy coconut milk and the spices' intensity

A warm, balanced, and deeply flavourful dish

Served with rice

TO SHARE (>2 PPL.)

THE PRIME RIBEYE STEAK

44€/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 / sweet potato puree / fries or salad

With peppercorn sauce & morel mushroom sauce

THE TRADITIONAL CHEESE FONDUE

30€/pp

Our timeless mountain dish

Our fondue is a blend of Abondance, Beaufort & Comté cheese

Served with salad

THE PORCINI MUSHROOM CHEESE FONDUE

32€/pp

Our forestry twist

Served with salad



THE RACLETTE

32€/pp

The emblematic dish of Alpine cuisine

Served with cold meats, charlotte baby potatoes & salad

To accompany your fondues, the board of charcuterie or raw crunchy vegetables is €12 for two people



OUR DESSERTS - FROM THE KITCHEN

THE CREME BRULEE

11€

Classic!

Prepared with Bourbon vanilla & glazed with brown sugar



THE « BOLET DE SOLAISE »

11€

From La Grande Ourse to La Source to L'Avalin

A vanilla ice cream & meringue dome, covered with melting hot chocolate

THE CHOCOLATE LAVA CAKE

12€

Childhood!

Served with a soft melting centre & vanilla ice cream

THE TIRAMISU

12€

Traditional!

A delicious dessert, combining the creamy sweetness of mascarpone with the bold intensity of coffee

THE TARTE TATIN

12€

Irresistible!

Melting and delightfully caramelized, a comforting treat to savour

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, coffee, salted caramel

2 scoops: 6€

Sorbet flavours: strawberry, lemon, mango

3 scoops: 8€



OUR DESSERTS - FROM THE BAR

THE IRISH COFFEE

14€

Jameson whiskey, cane sugar, an espresso & homemade whipped cream with Baileys

THE ESPRESSO MARTINI

14€

Vodka Smirnoff, an espresso, vanilla syrup & coffee liqueur



THE PORNSTAR MARTINI

14€

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

LE GÉNÉPI TRADITIONNEL DES PÈRES CHARTREUX

2 cl : 5€

4 cl : 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

2 cl: 6€

4 cl: 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

2 cl: 8€

4 cl: 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

2 cl: 8€

4 cl: 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

2 cl: 10€

4 cl: 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

✓ Lentil Dahl

STEP 2: CHOOSE YOUR SIDE

Fries

Sweet potato puree

Salad

STEP 3: CHOOSE YOUR DESSERT

A scoop of ice cream or sorbet

An apple compote

16€

