



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, Mathilde, Claudiu & Charlotte



L'AVALIN
RESTAURANT



OUR STARTERS

THE PANKO PRAWNS

x5

16€

Crispy and tasty, perfect as an aperitif

Coated in Japanese breadcrumbs served with a sweet chili sauce



THE TOMATO BEEFSTEAK & BURRATINA

16€

A classic dish served with pesto, pine nuts, balsamic reduction, and arugula

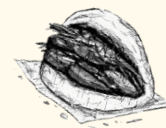
THE PULLED PORK BAO BUNS

x3

16€

A delicious fusion of Asian & American cuisine

Served warm with crunchy sesame vegetables



THE SAINT - MARCELIN WITH HONEY & FIG

15€

A rich, creamy Saint-Marcellin cheese delicately infused with honey & fig

Served with toasted herb focaccia

THE SALMON TARTAR WITH SESAME

17€

A delicate, flavour-packed starter

Enhanced with sesame oil, ginger, cucumber, pomegranate, 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 MARINATED PORK RIBS 28€

Tender, grilled pork ribs, caramelized to perfection and served with a flavourful sauce

Served with your choice of gratin dauphinois, fries or salad

THE AUTHENTIC BEEF BURGER 26€

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 25€

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 & ARANCINI 28€

Delicately grilled salmon fillet

Served with crispy vegetable arancini & a velvety red bell pepper cream

THE FLANK STEAK 32€

A cut of beef renowned for its authentic flavour

Served with your choice of gratin dauphinois, fries or salad

Accompanied with a pepper sauce



THE VEGETABLE ARANCINI 24€

Golden and crispy on the outside, delicately soft in the center

Vegetable arancini served with a velvety red bell pepper cream



TO SHARE (> 2 PP.)

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 gratin dauphinois, fries or salad

Accompanied with a pepper 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

31 €/pp

Our woodland 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 fondue, a charcuterie board or a platter of fresh crunchy vegetables is available for €12 for two people



OUR DESSERTS - FROM THE KITCHEN

THE AFFOGATO

7€

A gourmet twist on the Italian classic

Vanilla ice cream topped with a shot of espresso, salted butter caramel & sweet crunchy treats

THE CRÈME BRULÉE

9€

Classic!

Prepared with Bourbon vanilla & glazed with brown sugar

THE CHOCOLATE LAVA CAKE

Childhood!

Served with a soft melting centre & vanilla ice cream



10€

THE RED FRUIT & PISTACHIO SHORTBREAD TART

10€

Indulgent!

A refined combination of fresh red fruits and smooth, creamy pistachio filling

THE CHEESE BOARD

12€

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


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

12€

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

THE ESPRESSO MARTINI

12€

Vodka Smirnoff, an espresso, vanilla syrup & coffee liqueur



THE PORNSTAR MARTINI

12€

Absolut Smirnoff, passion fruit puree, vanilla syrup & 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

✓ Arancini

STEP 2: CHOOSE YOUR SIDE

Fries

Salad

STEP 3: CHOOSE YOUR DESSERT

A scoop of ice cream or sorbet

An apple compote

15€



Price and service included

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RESTAURANT