

## MADAME

*The menu reflects a spirit of generosity, loyal  
to the warm welcoming atmosphere of  
La Sivoilière.*

*Each dish is designed to be indulgent and  
elegant, creating a unique atmosphere in the  
heart of Courchevel 1850.*

## To Share &amp; Nibble

<b>Alpine &amp; Italian charcuterie board</b> (SU,G)	42
<b>Truffle croque, cooked ham &amp; aged Comté</b> (D,G,SU,S)	35
<b>Cod tempura, Espelette pepper &amp; lime sauce</b> (F,G,E,MU,C,SU)	23

## Crudo

<b>Royal Sea bream, glazed fennel, bergamot &amp; olive oil</b> (SU,F,C)	29
<b>Red tuna, spiced fresh cheese cream &amp; tagetes oil</b> (F,E,MU,SU,C,D,G)	32
<b>Hand cut Charolais beef tartare, fresh herbs &amp; capers</b> (E,MU,SU)	28

French and European Union meat unless otherwise stated mention



Vegetarian dishes

Net prices in euros - Service included

C = celery D = dairy E = egg F = fish G = gluten LU = lupin M = mustard MO = molluscs  
N = nuts P = peanuts SU = sulphites SE = sesame SH = shellfish SO = soy

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## Starters

Egg Meurette, puff pastry & red wine (E,G,C,SU,D) (V)	26
Pumpkin & chestnut velouté, browned butter croutons (D,G) (V)	24
Braised Endives with Alpine Honey, Herb-Infused Cooked Ham (D,G,C)	25
Gratinated Mont d'Or AOP, country bread (D,G,MU,SU) (V) Extra black truffle 11€	59

## Vegetal Dishes

Winter leaves, 36 month aged Comté, crostinis & warm truffle jus vinaigrette (MU,SU,E,G,D) (V)	38
Hay-Roasted Jerusalem Artichoke, fine herb sabayon & spiced hazelnuts (E,D,SU,C,G) (V) Extra black truffle 11€	25

## Mountain Pasta

Gratinated Ziti with Comté, Albuféra Sauce with Foie Gras (D,G,E,SU)	33
Bolognese lasagna millefeuille, baked with Parmesan (C,SU,D,G,E)	31

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## From the Hearth

### Meats

Pyrenean lamb shoulder confit, mild garlic & preserved lemon (C,D,SU)	40
Angus Beef sirloin, pepper sauce, sautéed baby potatoes (D,SU)	52
Caramelized pork ribs with spices & citrus honey (SU,MU,D)	39

### Fish

Roasted John Dory on the bone, rockfish jus infused with saffron (MU,SU,E,F,C,D)	39
Pearl cod, hazelnut crust & Jerusalem artichoke mousseline (D,F,G,N)	35
Turbot meunière, crispy capers & honey-braised endives (D,G,F,SU)	42

### Sides

Gratinated polenta with Parmesan & nutmeg (D,SU) (V)	14
Mashed potatoes (D) (V) Extra black truffle 11€	12
French Fries (V) Extra black truffle 11€	12
Butternut with browned butter & mint pesto, Tahini (D,SE) (V)	14
Lettuce heart with old-style mustard (MU,SU) (V)	14

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## Cheese Selection

Served with red wine onion jam &amp; toasted bread (SU,D,G)

22

## The Sweet Treats

Chocolate profiteroles, vanilla ice cream  
& warm chocolate sauce (D,G,E)

14

Caramelized apple Tatin tart,  
light vanilla cream (D,N,G,E,SU)

16

Madame's caramelized hazelnut cookie (D,E,G,N)

24

Warm chocolate mousse, cocoa biscuit,  
vanilla ice cream (D,E)

15

Light pistachio cloud with caramelized pistachios (D,E,N)

12

Ice creams - vanilla, chocolate, coffee (G,N,D,E)

7/ scoop

Sorbets - lemon, strawberry, coconut (G,N)

7/ scoop



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