

(<https://www.lavoutesaintmartin.fr/en/>)

HOME

ABOUT US

OUR MENU

CONTACT



A LA CARTE

ENTRANCES / STARTERS



Snails of Burgundy with Garlic Butter

Snails in garlic butter

The 6: 9.50 €

The 12: 17.00 €

Plate of Charcuterie of Mountain

Ham

Assortment of local pork or ham

14.50 €

Roasted scallops with "chicons" orange sauce

Scallops served with chicory and orange

reduction

17.00 €

Onion soup with cheese

onion soup

10.00 €

Marinas Mussels (according to arrival)

Mussels in a white wine

13.50 €

Mackerel mustard mackerel hom

rillettes and whole grain mustard terrin

with toast

11.00 €

Terrine of Foie Gras Homemade Onion Jam

Home made foie gras Terrine with marmalade

onion

17.50 €

Swordfish Tartar Guacamole and

Swordfish Tartar served with guacam.

blinis

16.00 €

Appetizer plate to share

Enjoy a selection of cold starters to

18.00 €



SALADS / SALADS



Green Salad Green Salad

(V)

7.00 €

Savoyard

slice with reblochon

Reblochon rustic slice and ham with salad Toast with melted reblochon cheese, onions ai ham, salad, tomatoes

15.00 €

Hot Honey Goat Cheese Salad Hot Goat's Honey Cheese Salad

(V)

15.00 €

Salade Gourmande

Salade accompagnée de terrine de foie gras sur tranche magret fumé et de pignons de

Salad, foie gras, smoked magret, toasts, pine kernels

17.00€

Salade César

Salade accompagnée de poulet mariné, tomates, croûtons grillés, parmesan et sauce C

Cesar salad, tomatoes, marinated chicken, parmesan cheese and Ceasar sauce

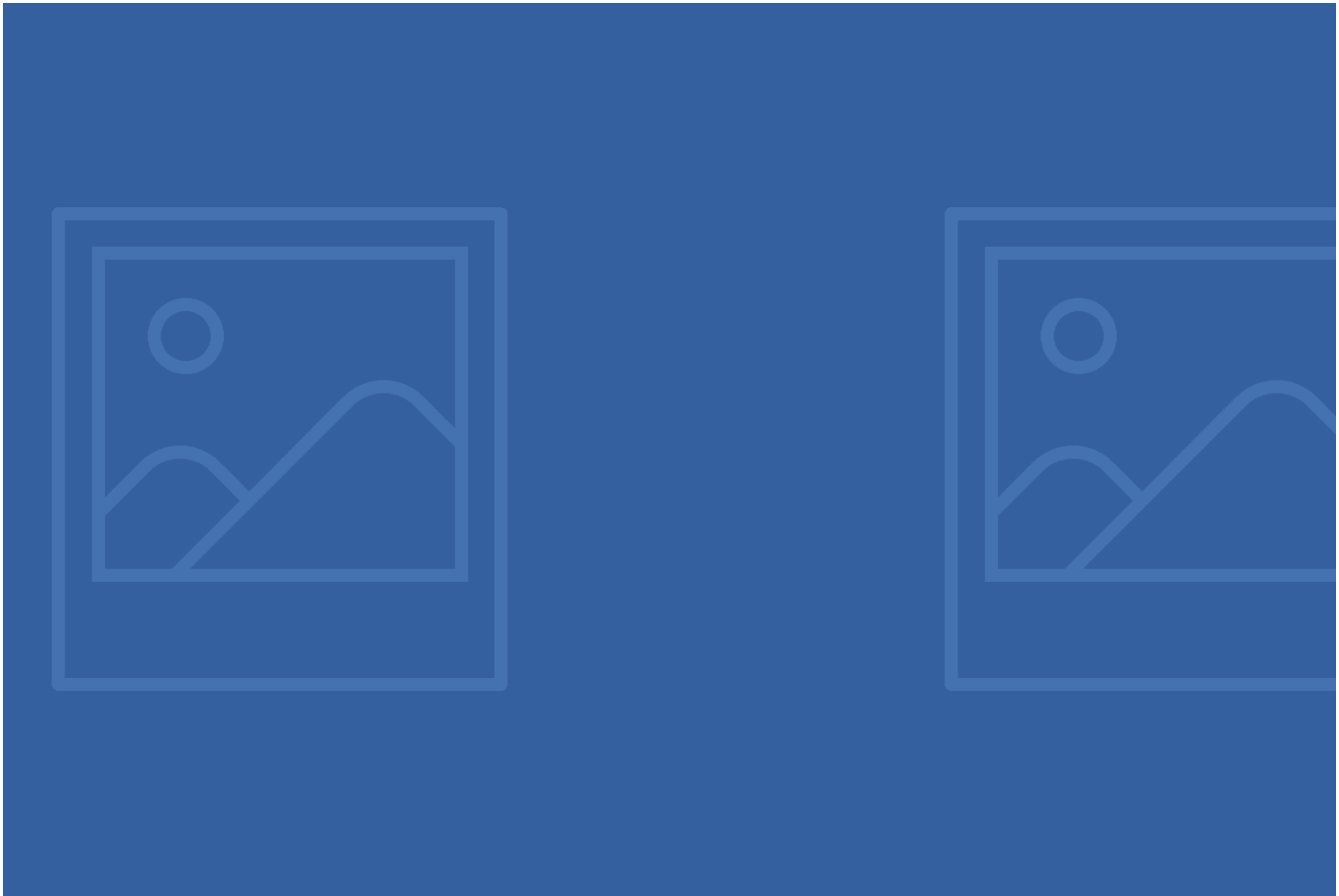
15.50€

Salade Italienne

Mozzarella buffala, jambon cru, parmesan, gressins, tomates, artichauts marinés

Buffalo Mozzarella, tomatoes, ham, breadsticks, artichoke, tomatoes

16.50€



POISSONS / FISH



Steak d’Espadon Sauce Vierge

Swordfish steak in a virgin sauce

25.00€

Moules Marinières & Frites Maison (selon

arrivage)

Mussels & homemade chips

17.50€

PATES / PASTA



Linguines fraîches à la Sauce Tom

Basilic

Linguini with a tomato and basil s.

12.00€

Linguines Carbonara

Linguini Carbonara

16.50€

**Wok de Gambas aux légumes & nouilles
chinoises**

*Prawn and vegetable stir-fry served with
noodles*

21.00€

**Pavé de saumon sauce paprika et risotto
crémeux**

Salmon served with a risotto

22.00€

**Gratin de Ravioles Artisanales aux
Parmesan**

Stuffed pasta with cèpes and Parm

19.00€

**Lasagnes Maison à la Bolognaise &
Verte**

17.50€



VIANDES / MEAT



Magret entier au Gingembre Caramélisé

**SPÉCIALITÉS /
SPECIALTIES**



Magret (Duck breast) caramelised in ginger

24.00€

**Wok de poulet légumes et nouilles
chinoises**

*Chicken and vegetables stir-fry served with
noodles*

21.00€

Parmentier d'effilochés de Canard

*Duck Leg confit mixed through mashed
potatoes with fresh Garlic*

21.00€

Filet Mignon de Porc façon « Wellington »

Pork fillet cooked in pastry

23.00€

**Millefeuille d'Aubergine d'Agneau aux
Épices**

Spicy Lamb layered with aubergine

19.50€

**Epaule d'Agneau de Sisteron confite en
cocotte et ses légumes**

*Lamb shoulder casserole served with
vegetables*

23.00€

**Côte de Veau sauce aux Morilles Petits
Légumes Frites**

*Veal in a Morel sauce Vegetables and
homemade chips*

28.00€

**Tournedos de Filet de Bœuf Grillé, Petits
légumes, Frites Maisons**

Grilled Beef tenderloin Vegetables and

Fondant de Petit Reblochon nappé

*Melted reblochon cheese covered with
served with ham, potatoes and sauce*

20.00€

**Tartiflette au Reblochon Salade Verte
Poitrine Fumée**

*Cheese and potato dish served with
cold cuts*

20.00€

**Fondue Savoyarde au Beaufort &
Verte**

Cheese fondue (V) served with side

20.00€ (2 pers mini / prix par personne)

Fondue Savoyarde au Beaufort et

Cheese fondue with wild mushrooms

22.50€ (2 pers mini / prix par personne)

**Raclette de Savoie au lait cru Chablais
et Pommes de Terre**

*For the melted cheese over potatoes
cuts*

28.00€ (2 pers mini / prix par personne)

FORMULES



• • • MENU ENFANT • • •

Steack Haché – frites ou Jambon

Hamburger or ham served with chips

Glaces 2 boules

2 scoops of ice cream

homemade chips

12.00€

29.50€

Tartare de Charolais au Couteau Salade

Verte Frites Maisons

Freshly chopped raw steak, salad and chips

21.00€

Entrecôte Charolaise Grillée 300g et Frites maison

300 g Charolais Rib steak and homemade chips

24.00€

Supplément Sauce Poivre Vert

Pepper Sauce

2.50€

Supplément Sauce Morilles

Morel Sauce

5.80€

• • • FORMULE MIDI • •

Plat du jour & Dessert

Dish of the day & Dessert

Midi Uniquement

Lunchtime only

PIZZAS



Marguerite

Tomate, fromage, olives

Tomato, cheese, olives (V)

11.50€

Gitane

Tomate, fromage, chorizo, poivre

Tomato, cheese, spicy sausage, pepper

15.00€

Napolitaine

Tomate, fromage, anchois, olives

Tomato, cheese, anchovies, olives

12.50€

Cannibale

Tomate, fromage, oignons, viande hachée

beurre d'ail

Tomato, cheese, onions, meat, garlic

15.00€

Romaine

Tomate, fromage, jambon, olives

Tomato, cheese, ham, olives

13.50€

Trois Fromages

Tomate, reblochon, bleu, chèvre

Tomato, reblochon cheese, blue cheese, goat cheese (V)

15.00€

Capricieuse

Tomate, fromage, champignons, olives

Tomato, cheese, mushrooms, olives (V)

13.00€

Jambon cru

Tomate, fromage, jambon cru

Tomato, cheese, cured ham

14.00€

Voûte

Tomate, fromage, capres, oeuf, jambon

Tomato, cheese, capers, egg, ham

15.00€

Reine

Tomate, fromage, champignons, jambon

Tomato, cheese, mushrooms, ham

14.50€

Savoyarde

Tomate, reblochon, raclette, oignons, pomme

de terre, lardons

Tomato, cheese, reblochon, onions, potatoes,

Hawaï

Tomate, fromage, jambon, ananas

bacon bits

15.00€

Tomato, cheese, ham, pineapp

15.00€

Végétarienne

Tomate, champignons, artichaut, poivrons,
oignons

Tomato, mushroom, artichoke, peppers, onions

14.50€

Chèvre

Tomate, fromage, chèvre, crème fraîche

Tomato, cheese, goat's cheese, cream (V)

14.50€

Thon

Tomate, thon, oignons, poivrons, c

Tomato, tuna, onions, peppers, o.

14.50€

Poulet

Poulet mariné, poivrons, oignon

Marinated chicken, peppers, oni

14.50€

Ingrédients supplémentaires

Extra topping

2,00 €

Possibilité d'emporter les pizzas

Take away possible



DESSERTS



Tarte aux myrtilles

Blueberry tart

8.00€

Tarte Tatin

Apple pie cooked upside down with caramel

8.50€

Dessert du jour consultez nous

Please ask about our dessert of the day

7.50€

Mousse au Chocolat

Chocolate Mousse

8.00€

Mœlleux Coulant au Caramel Beurre Salé

Hot steamed caramel pudding

8.50€

Crème brûlée vanille

Vanilla crème brûlée

8.50€

Irish or French Coffee

9.50€

FROMAGES



Assiette de Fromages Locaux (Tomme Reblochon Beaufort)

GLACES / ICE CREAM



Glace 2 Boules

2 scoops

4.50€

Glace 3 Boules

3 scoops

6.50€

Coupe Voûte

Génépi, Myrtille, Alcool de Génépi

Genepi and blueberry ice cream topped with
genepi

9.50€

Café ou Chocolat Liégeois

Coffee or chocolate ice cream, vanilla cream
or coffee sauce whipped cream

8.50€

Colonel

Lemon sorbet and vodka

9.50€

Dame Blanche

Vanilla & chocolate sauce

8.50€

Our perfumes:

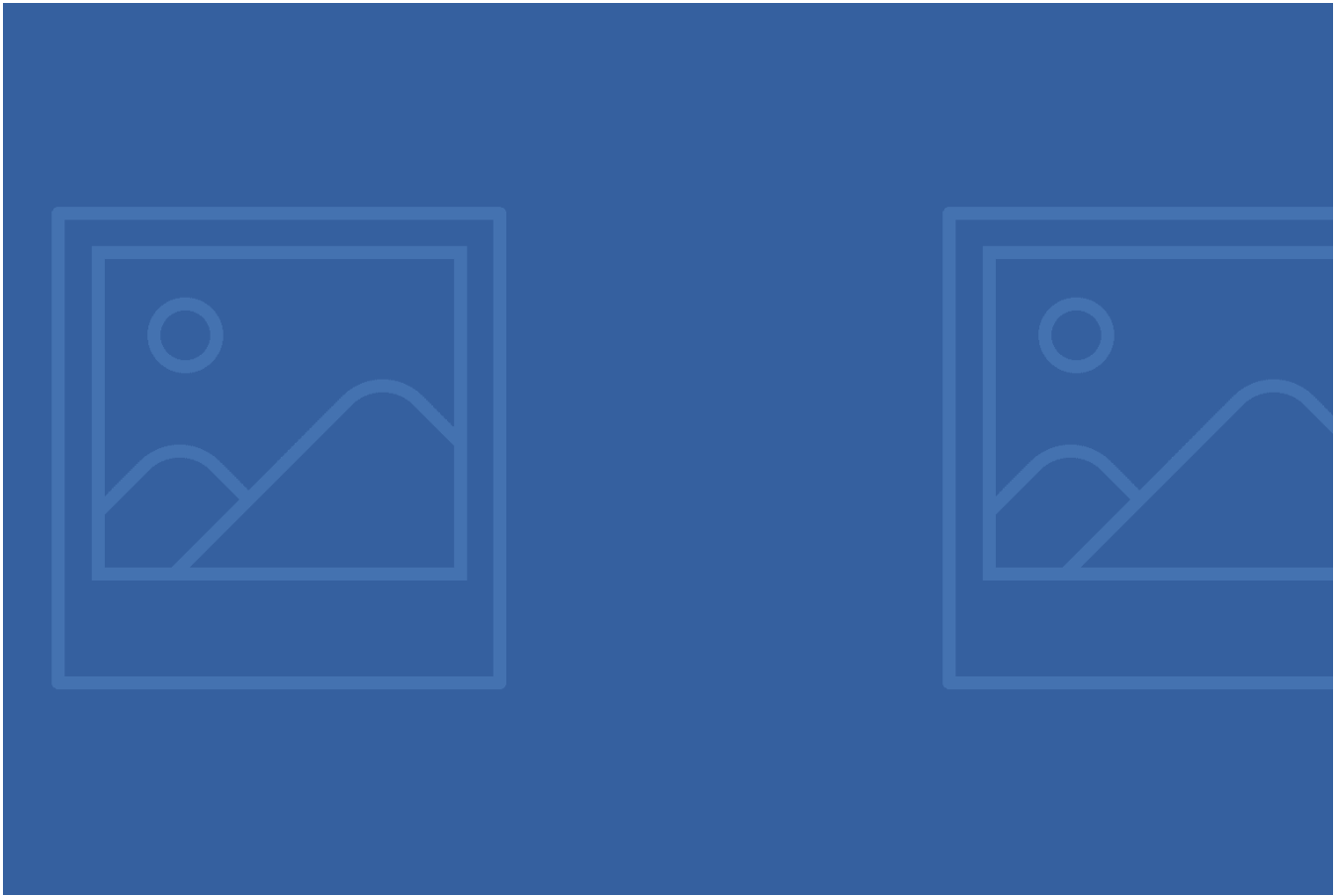
Vanilla, Chocolate, Coffee, Lemon, Strawberry

Rum-grape, Yoghurt, Mint Chocolate

Vanilla, Chocolate, Coffee, Lemon, Strawberry

Rum Grape, Yogurt, Chocolate Mousse

Local cheeseboard
9.00€



BOOK ☐

(<https://www.lavoutesaintmartin.fr/contact-restaurant-la-voute-saint-martin-de-belleville/>)

OUR HISTORY ☐

(<https://www.lavoutesaintmartin.fr/a-propos-du-restaurant-la-voute-saint-martin-de-belleville/>)

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