

HOUSE WINES (Red)

Vin du Patron "Vin de France"	(carafe 46 cl)	14.50 €
Cuvée du Bel Air "Vin de table"	(75 cl)	17.50 €

CÔTES-DU-RHÔNE (Red)

Vinsobres "Cave du Prieuré"	(75 cl)	29.00 €
Gigondas - Bio - 2015	(75 cl)	52.00 €
Château La Croix des Pins "Les dessous des dentelles"		
Magnum Vinsobres "Cave du Prieuré" 2014	(150 cl)	52.00 €
Cuvée du Chapitre	(50 cl)	17.00 €

WINES OF SAVOIE (White and Red)

White : Roussette - Cuvée gastronomique	(75 cl)	34.50 €
White : Chignin	(75 cl)	27.50 €
White : Chignin Bergeron "Fleur de Roussane"	(75 cl)	39.00 €
White : Apremont	(50 cl)	22.50 €
Red : Gamay de Chautagne	(75 cl)	29.00 €
Red : Mondeuse Gastronomie	(75 cl)	33.50 €
Red : Gamay	(50 cl)	21.00 €

ROSÉS : PROVENCE AND SAVOIE

Rosé de Savoie	(75 cl)	27.00 €
Rosé de Savoie - Pure	(50 cl)	21.00 €
Provence - Carte Noire - Vignerons de Saint-Tropez	(75 cl)	33.00 €
Provence - Perle de Roseline - AOC	(75 cl)	29.00 €

BORDEAUX (Red)

Château Bel Air - Graves de Vayres 2014		
élevé en fût de chêne	(75 cl)	37.00 €
Château Fleur de Jean Gue - Lalande de Pomerol 2015	(75 cl)	67.00 €
Château Poujeaux - Moulis en Médoc 2012	(75 cl)	105.00 €
Clos des Menuts - Saint-Emilion Grand Cru	(75 cl)	62.00 €

BOURGOGNE (Red)

Santenay village 2014 - Les héritiers Saint-Genys	(75 cl)	58.00 €
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PROSECCO (Sparkling Wine)

La Gioiosa - Blanc brut - DOC	(75 cl)	32.00 €
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CHAMPAGNE

Garnotel Brut Grande Réserve	(75 cl)	69.00 €
Pol Roger Brut	(75 cl)	80.00 €
Coupette Champagne	(9 cl)	11.00 €

BEERS

Pression	(25 cl)	5.00 €	Sérieux	(50 cl)	8.00 €
Heineken ou 1664	(25 cl)	5.50 €	Pelforth Brune	(25 cl)	5.50 €

MINERAL WATERS

Evian ou Badoit	(litre)	6.50 €		(50 cl)	5.00 €
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Prices in €, Service included

Le Bel Air



STARTERS

Salad of the Mountain dweller (<i>Lentils</i>).....	11.50 €
☞ <i>Diced bacon, onions, french dressing</i>	
☞ Bel Air Salad (<i>Lettuce, walnuts, cheese, vinaigrette sauce</i>).....	11.50 €
☞ Raw ham.....	18.50 €
☞ Alpine saucisson.....	14.00 €
☞ Home-made pâté.....	14.50 €
☞ Beef Carpaccio (<i>Strips of beef, lemon, parmesan</i>).....	18.00 €
☞ Assorted cold cuts (<i>Ham, saucisson, pâté</i>).....	21.50 €
☞ Mixed plate (<i>Tomatoes, mozzarella, raw ham</i>).....	20.00 €
Snails (6).....	14.50 €
☞ <i>Home-made snail's butter</i>	
Snails (12).....	20.00 €
☞ <i>Home-made snail's butter</i>	

Because the safety of your food is our concern, we use “chef” freeze-dried stock in all of the dishes below featuring a stock-based sauce.

DISH OF THE DAY

☞ Bel Air Salad followed by a meat and dish side.....	28.00 €
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GRILLS

*Our grills are served with a Bel Air green salad as a starter ☞
potatoes baked with cheese and cream or chips ☞*

☞ Beef tenderloin with mushroom sauce.....	36.50 €
☞ Sirloin.....	29.00 €
☞ Sirloin with shallot sauce.....	31.00 €
☞ Lamb chops (3).....	31.00 €
☞ Flank steak with shallot sauce.....	29.50 €

OTHER SPECIALITIES

☞ 1/4 of a roasted farm chicken with tarragon sauce.....	24.00 €
(served with french fries)	
☞ Steak tartare 150g (not prepared).....	24.00 €
(served with french fries)	
☞ Tartiflette (<i>potatoes, bacon, reblochon</i>).....	22.50 €
(served with a green salad with walnuts)	
☞ Knuckle of lamb confides, wipes in the thyme.....	31.00 €
(served with a gratin dauphinois - preceded by a Bel Air salad)	
☞ Savoy omelette.....	18.50 €
Eggs, diced bacon, onions, leeks, potatoes	
☞ Beef jerky (<i>Strips of beef, olive oil, green vegetable, lemon</i>).....	22.50 €
☞ Gambas «à la Provençale» with a Bel Air salad as a starter.....	37.00 €
☞ Vegetarian plate.....	21.00 €
(ravioles, provençal tomato, lentils, ratatouille, tomatoes, rice)	

Prices in €, Service included ☞ = Home-made

“RAVIOLES” WITH “COMTÉ” CHEESE FILLING

(from Vercors producer “Ravioles des Grands Goulets” - Home made sauces ☞)

☞ Ravioles.....	22.00 €
With roquefort cheese sauce	
☞ Ravioles.....	22.00 €
With salmon sauce	
☞ Ravioles.....	22.00 €
With chicken, ginger sauce	
☞ Ravioles, buttered without sauce.....	20.00 €

FOR THE KIDS (Up to 12 years old)

☞ Minced beef with french fries + ice cream.....	18.00 €
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CHEESES

☞ Mountain Beaufort.....	10.00 €
☞ Local Tomme.....	10.00 €

DESSERTS

☞ Gourmet coffee.....	12.00 €
☞ Tart of the day.....	10.50 €
☞ Chocolate mousse.....	10.00 €
☞ Caramel cream.....	10.00 €
Ice cream.....	9.50 €

*The Bel Air
and its staff
appreciate your custom.*

Bon appétit !

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