

MENUS

2021

Provided for information - Final menu to discover soon
Available every night except Tuesday and Sunday.
Dinner served 7:00pm – 10:00pm

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la Divolière

COURCHEVEL
1850

The Chef Nicolas Vambre invites you to taste **French cuisine**, made from seasonal, fresh, and local products.

Every Tuesday, fondues and raclettes made with the cheese from Emily Roux and Bernard Chardon, farmers, and cheese producers in Courchevel.

Every **Sunday**, Madam is hosting at **“La Table de Madame”** around dishes to share, gourmet courses part of the collective memory and inspired from a family Sunday lunch.

An because the ultimate luxury is in customisation, every guest on half board basis will be offered by the Chef a made-to-measure dish during his stay.



Organic



Vegan



Gluten Free



Local farms

la Divolière

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STARTERS

Soup "De Madame"

Seasonal vegetables



20 €

Baby leeks

French mustard vinaigrette



25 €

Organic egg from Savoie

Soft boiled / seasonal vegetables



25 €

Scallops carpaccio

Avocado cream / citrus fruit dressing



+10 €* 33 €

Beef and Foie gras terrine

Carrots / leeks / Armagnac gelée

+10 €* 35 €

*Halfboard supplement

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MAIN COURSES

Chef's daily suggestion 35 €

Stuffed French marrow "Patisson"  35 €
Vegetable risotto / grilled mushrooms

Locally caught Brooke trout  45 €
Polenta with Beaufort cheese / stir-fry Girolles mushrooms

Free range farm chicken  +10 €* 48 €
Stuffed with French bacon & Truffle
Served with Jerusalem artichoke and roasted walnuts

Pig from Venthon's farm +10 €* 49 €
Croquets wheat pastas from Savoie / cabbage

*Halfboard supplement

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CHEESES

Selection of cheeses from Savoie



25 €

From our local chesse shop « La crèmeirie des marchés »

DESSERTS

Daily suggestion

20 €

Rum Baba

25 €

Sponge with spiced rum syrup
Banana and passion fruit

Vanilla and blackcurrant Mont-Blanc éclair

25 €

Meringue / chestnut cream

Chocolate sphere

+8 €* 28 €

Hazelnut cream / tonka coffee bean

Green apple soufflé



+8 €* 29 €

Serves with Chartreuse ice cream

*Half board supplement

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MENU MINI SIVO 40 €

(4-14 years)

STARTERS

Choose one

Super power soup
Selection of cold meat from Savoie

MAIN COURSES

Choose one

Lasagna Bolognese
Baked macaroni cheese pasta with ham
Pasta bolognese or napolitano
Homemade chicken nuggets *
Home-made breaded fish *
Meat of the day (please ask) *

***Served with**

French fries / vegetables / rice / mashed potatoes

SWEETNESS

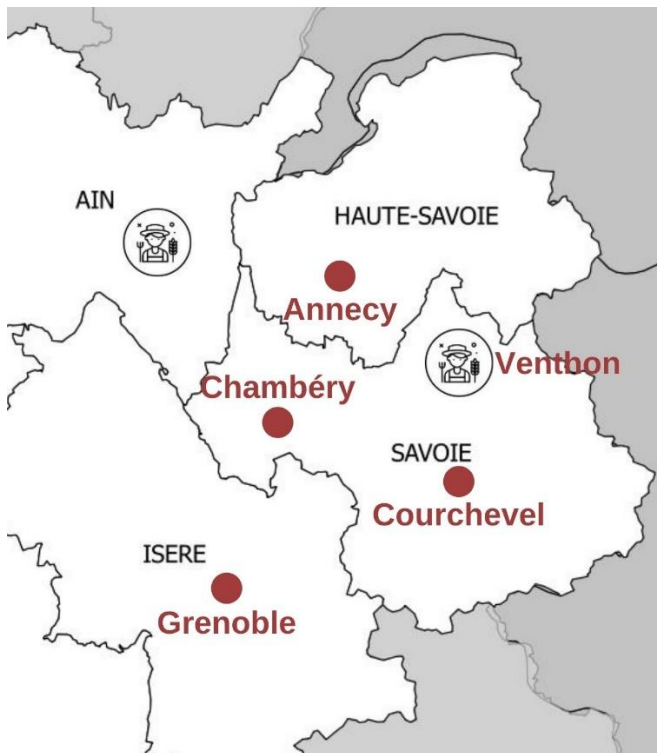
One choice

Daily suggestion
Chocolat cake
Ice cream bowl
Yoghurt plain or fruit

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LOCAL FARMS



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