

CHAMBERY ANNECY



PASSPARTOO

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“Passpartoo is a company of “care-taker’s lodge for the private aviation”. To guarantee to our customers the best products near to the Airport, our team remains continuously vigilant on the most appreciated marks and their position in the “top ten du haut de gamme”.

Several times which year, with the assistance of external consultants, we control the quality of your partners. If one of them didn’t keep the quality waiting by our customers, we would exclude it from our list of partners, and replace it.

Actually, we are happy to propose to you this list. Of course your opinion are very important for us, it’s for us the guarantee of a service always nearer to your wishes. ”



STARTERS

CAESAR SALAD

Chicken émincé, tomato confit, Parmesan shavings, croutons, mustard vinaigrette

LAMB'S LETTUCE LEAF SALAD WITH EXTRA THIN GREEN BEANS

Small fresh goats' cheese in a fresh thyme flower vinaigrette

“LIGHTLY COOKED” FRESH TUNA SASHIMI

Ginger petal confit, fine raw julienne vegetables and wasabi

TANGY SPINACH SHOOT AND LAMB'S LETTUCE SALAD WITH SMOKED DUCK BREAST

Mango, orange supreme, olive oil and balsamic vinegar vinaigrette

TANGY TUNA TARTARE AND GILT-HEAD BREAM

Knife-chopped, grilled sesame, small spring onion, lime and virgin olive oil

FRESH FIG CARPACCIO WITH BUFFALO MOZZARELLA

Seasoned with olive oil and balsamic vinegar, with a twist of ground pepper...

FIRST CLASS PRESSED DUCK FOIE GRAS WITH MANGO CHUTNEY

Served with toast

TASTING OF EXCEPTIONAL HAMS AND SPANISH PORK PRODUCTS

Thin slices of famous Iberian Pata Negra bellota, dried for 48-months, chorizo cular from Extremadura, paletilla serrano and Lomo “la prudencia”

MIXED SALAD WITH VIRGIN OLIVE OIL

Parmesan shavings and fresh mixed herbs

RISOTTOS AND PASTAS

CREAMY RISOTTO WITH CUTTLEFISH AND CUTTLEFISH INK

Creamy Arborio rice, cuttlefish sautéed in olive oil, Parmesan Reggiano

TWO-FLAVOURED GNOCCHI

Creamy bolognese and basil

SPAGHETTI WITH «VONGOLES»

Cockles marinière with smoked shellfish and fresh parsley

ROYANS RAVIOLI WITH CHICKEN BOUILLON

Cream and fresh chives



MEATS

KNUCKLE OF LAMB CONFIT WITH SPICES

Served in a tagine, saffron semolina with baby vegetables and jus reduction

THICK VEAL CHOP BRAISED IN A JUS REDUCTION

Grated potatoes sautéed in butter and shredded vegetables

GRILLED ENTRECÔTE STEAK (300g)

Cup of chips, fresh seasonal vegetables, homemade béarnaise sauce

SAUERKRAUT ROYALE DU Z IN A RIESLING SAUCE

Cabbage cooked in lard and juniper, knuckle of ham, saucy, knack sausage, chop, potato

PAN-FRIED DUCK FOIE GRAS ESCALOPE WITH DRIED FRUIT

Black treacle caramel and exotic fruit chutney, galette with sweetcorn shavings

BEEF TARTARE (200g)

Carefully seasoned, cup of chips

HEAD IN A JAR!

Head and tongue of veal cooked in bouillon, steamed potatoes and sauce gribiche

“FULL STEAM AHEAD” BASKET!

Steamed fresh fish, served with seasonal vegetables

FISH AND SHELLFISH

ROASTED FRESH SCALLOPS

Butter froth with shitake mushrooms and émincé of crunchy gourmet peas

GRILLED FISH OF THE DAY SELECTION

Selection of fillets, de-boned and seared in virgin olive oil

“BELLE MEUNIÈRE” SOLE FROM NORMANDY

Classic, butter meunière, steamed potatoes (or grilled in olive oil)

GRILLED GIANT PRAWNS

Thai rice, stir-fried vegetables, grilled sesame and soy sauce

CHEESES

WHITE CURD CHEESE

Creamy, with summer fruit coulis

HALF A MATURE SAINT-MARCELLIN

SAVOYARD, BAUGES, ROQUEFORT “PAPILLON” CHEESE PLATTER

And toasted croutons



DESSERTS

GREAT FONDANT AND MARJOLAINE CHOCOLATE CAKE

Pistachio, "Valrhona" chocolate and custard

ALL KINDS OF PINEAPPLE

Fresh pineapple chiffonnade with coconut milk, Pina Colada sorbet and pineapple crisps

SORBET TANKARD

Summer fruit, passion fruit, lemon

PRALINE FLOATING ISLANDS

Custard and caramelised praline

TRADITIONAL CRÊPES

SUZETTE

Thin crêpes served hot, syrup sauce, caramelised citrus fruit

SPICED STRAWBERRY CRUNCH

Delicately sweetened vanilla cream

"GUANAJA" MOLTEN CHOCOLATE CAKE

½ salted butter caramel, vanilla ice-cream

SUMMER FRUIT CRUMBLE WITH TANGY FROMAGE FRAIS

Hazelnut and almond crumble, raspberry coulis

CRÈME BRULÉE

Soft brown sugar

REAL BABA "BOUCHON"

Chantilly cream, raisins in rum, miniature bottle of rum

FRESH FRUIT SALAD

FRESH FRUIT VERRINE

Served with grapefruit lace biscuit



«Inspired by seasonal produce, the Chef offers inventive and carefully thought-out cuisine, from traditional dishes to world cuisine, from typical Savoyard recipes to tapas»

AMUSE-BOUCHE

CRUNCHY VEGETABLES

BRUSCHETTA

Raw ham, crispy reblochon, Beaufort and prune with streaky bacon

DUCK BROCHETTES

Served with king prawns and fritters

WILD MUSHROOM VELOUTÉ

With foie gras cubes

PIKE QUENELLE SOUFLÉED IN THE OVEN

Lightly cooked duck foie gras marinated in soy sauce

HOT GOATS' CHEESE SALAD

Breaded with hazelnuts, tomato confit

MAISON ROUGE SAVOYARD SALAD

CEASAR SALAD

Chicken émincé, hard-boiled eggs, croutons, anchovies and Parmesan

WARM SCALLOP SALAD

SELECTION OF TRADITIONAL SAVOY CHARCUTERIE

FISH

MONKFISH TOURNEDOS

Roasted in streaky bacon with creamy green Puy lentils

MEDITERRANEAN MEAGRE STEAK

Squash purée flavoured with vanilla

PAN-FRIED KING PRAWN TAILS

Small Savoy pasta flavoured with mushrooms and caramelised celery

MEATS

STUFFED GUINEA FOWL SUPREME À LA SAVOYARD,

Bulgar wheat cooked like a risotto and meat jus

STIR-FRIED DUCK,

Served with sautéed noodles and crunchy vegetables with coriander

HOMEMADE HAMBURGER

Served with fresh cut chips and a green salad

BEEF ENTRECOTE STEAK WITH BÉARNAISE SAUCE

Served with fresh cut chips and a green salad

KNIFE CHOPPED BEEF TARTARE

Served with fresh cut chips and a green salad



PASTA

FRESH TAGLIATELLE IN A TOMATO SAUCE,
With pesto and Parmesan

SAVOY BUCKWHEAT PASTA SQUARES AU GRATIN
With reblochon, Savoy diots cooked in white wine

SMALL RAVIOLI WITH CEPS
Creamy Parmesan sauce au gratin with hazelnuts

CREAMY FROMAGE FRAIS AND FRUIT COULIS

CRISPY TOBLERONE
Exotic fruit salad and pineapple sorbet

MOLTEN CHOCOLATE CAKE
Nutella emulsion and orange sorbet with a zest confit

NEW AND IMPROVED IRISH COFFEE

SWEET BANANA

Pan-fried bananas, strawberry crunch, vanilla emulsion and hot chocolate

CRÈME BRULÉE

With praline and gourmet praline ice-cream

EXOTIC TIRAMISU

ICE-CREAMS

VANILLA, CHOCOLATE, STRAWBERRY, LEMON, COFFEE, PINEAPPLE, GÉNEPI, MINT, CHOCOLATE DAME, WHITE CHOCOLATE OR LIEGE COFFEE

CHILDREN'S DISHES

NUGGETS, FRESH CUT CHIPS BOWL OF ICE-CREAM

FILLET OF FISH SERVED WITH RICE BROWNIES

**OUR FRESH FRUIT JUICES**

Fresh orange juice	1 L
Fresh orange juice	50 cl
Fresh orange juice	25 cl
Fresh grapefruit juice	1 L
Fresh grapefruit juice	50 cl
Fresh grapefruit juice	25 cl
Fresh lemon juice	1 L
Fresh lemon juice	50 cl
Lemon squash	1 L

OUR VEGETABLE JUICES AND COCKTAILS

Pure tomato juice	1 L
Pure tomato juice	25 cl
Pure carrot juice	1 L
Pure carrot juice	25 cl
Carrot/orange cocktail	1 L
Carrot/apple cocktail	1 L
Garden vegetable cocktail (carrot/tomato)	1 L
Garden vegetable cocktail (carrot/tomato)	25 cl

OUR FRUIT NECTARS

Apricot nectar	1 L
Apricot nectar	25 cl
Pineapple nectar	1 L
Pineapple nectar	25 cl
Cranberry nectar	1 L
Banana nectar	1 L
Banana nectar	25 cl
Cherry nectar	1 L
Lime nectar	1 L
Strawberry nectar	1 L
Strawberry nectar	25 cl
Raspberry nectar	1 L
Raspberry nectar	25 cl
Guava nectar	1 L
Guava nectar	25 cl
Redcurrant nectar	1 L
Kiwi nectar	1 L
Kiwi nectar	25 cl

Mandarin nectar	1 L
Mango nectar	2 L
Mango nectar	1 L
Mango nectar	25 cl
Melon nectar	1 L
Blueberry nectar	1 L
Blackberry nectar	1 L
Papaya nectar	1 L
Watermelon nectar	1 L
Passion fruit nectar	1 L
Passion fruit nectar	25 cl
Peach nectar	1 L
Peach nectar	25 cl
Pear nectar	1 L
Pear nectar	25 cl
Green apple nectar	1 L
Green apple nectar	50 cl
Green apple nectar	25 cl
Grape nectar	1 L
Grape nectar	25 cl



OUR FRUIT COCKTAILS

Red berry cocktail	1 L	Strawberry/banana cocktail	1 L	Fitness cocktail	1 L
Red berry cocktail	50 cl	Strawberry/banana cocktail	25 cl	Garden cocktail	1 L
Red berry cocktail	25 cl	Strawberry/orange cocktail	1 L	Swing cocktail	1 L
Exotic fruit cocktail	1 L	Strawberry/orange cocktail	25 cl	Spring cocktail	1 L
Exotic fruit cocktail	50 cl	Banana/pear/pineapple cocktail	1 L	Apple/pear cocktail	1 L
Exotic fruit cocktail	25 cl	Orange/pear cocktail	1 L	Apple/pear cocktail	25 cl
		Orange/pear cocktail	25 cl	Orange/pear cocktail	1 L



61

ANGE AUX FLEURS

The enchantment of a thousand scents....

