

# LEBAL

BAR - RESTAURANT - CLUB

LA CLUSAZ

## Food Menu Non-stop service

*Local, indulgent and generous cuisine,  
designed to keep you dancing all night long!*

### *Reservation :*

events.lebal.b@gmail.com

04 50 01 06 73

<https://lebal-laclusaz.fr>

#lebalcestvous

Our dishes may contain  
some allergens. If you  
need more information,  
please ask our staff.

# For sharing

For two persons

**Truffle Toasty** 17€

*Ham and truffle infused bechamel with Emmental cheese*

**Reblochon Cheese in breadcrumbs, home-made spicy ketchup** 16€

*Reblochon cheese slices coated with breadcrumbs and fried, served with a spicy tomato sauce*

**Homemade French fries bowl to share** 8€

*Or Baby Potatoes bowl*

**Little Piggy** 19€

*Cured meats from our regions*

**Shepherd's Board** 20€

*Abondance, Tomme de Savoie and Reblochon cheese from the local farm "Les Corbassières" served with a blueberry and wild thyme chutney*

**The Mountain Board** 30€

*A selection of cheeses and cured meats from our regions*

**Chicken spring rolls** 23€

**1/2 Reblochon Cheese** 17€

*Reblochon cheese from the Corbassières farm, served with a blueberry-wild thyme chutney*

**Sliced Onglet de Boeuf (150 gr)** 20€

*Accompanied by your choice of sauce : Reblochon • Pepper • Bearnaise • Morel*

**Fondue Apéro "Friends first"** 25€

*Vacherin and Gruyere cheese to share*

# Our starters

**Beetroot carpaccio** 8€

*horseradish cream and hazelnuts*

**Smoked Trout** 12€

*lemon and clementine cream, raspberry sauce*

# Our salads

**Caesar Salade** 18€

*Grilled chicken, cherry tomatoes, croutons, eggs, grated Parmesan cheese and homemade Caesar dressing*

**Salade Paysanne** 18€

*Cured ham, cherry tomatoes, walnuts, Reblochon cheese slices coated with breadcrumbs and fried*

# Our tartares

**Beef Tartare Italian Style** 25€

*(chopped beef, served with homemade french fries and salad)*

*Prepared with sundried tomatoes, capers, grated Parmesan cheese and black olives*

**Salmon Tartare** 26€

*(served with homemade French fries and salad)*

*Prepared with avocado, mango, sesame seeds, olive oil and lemon juice*

# My little bambino

Butcher's selection  
steak haché  
with homemade french fries

or

Linguini pasta with butter

or

Linguini pasta with a Bolognese sauce

-

1 scoop of ice cream of your choice

-

Water-based syrup  
flavor of your choice

15€

# Our Main Courses

Risotto *...of the moment*

14€

## Cheese is life

**The Real Cheese Fondue Fifty-Fifty** - Price per person

*Vacherin and Gruyere cheese served with salad*

- The Natural 28€
- The Gourmand with porcini mushrooms 30€

**Extra Charcuterie platter**

9€

**Dauphine ravioli gratin with Abondance cheese and cured ham**

20€

*Served with a green salad*

## For meat lovers

**Burger\*\* "Les Bronzés"**

25€

*Raclette cheese, potato galette, tomatoes and candied onions*

**Burger\*\* "Le Chave"**

25€

*Grilled smoked bacon, reblochon cheese, tomatoes and candied onions*

**Onglet de Boeuf · 300 grams**

37€

*Hanger steak served with homemade french fries and salad*

*Accompanied by your choice of sauce : Reblochon · Pepper · Bearnaise · Morel*

**Chicken supreme and its morel sauce**

26€

*Served with a creamy polenta and seasonal vegetables*

**Iberico Pork Pluma**

29€

*Gingerbread sauce, baby potatoes, seasonal vegetables*

**Lamb confit**

14€

*With dried fruits and vegetables, quinoa*

## For little appetites *or gourmands who always want more...*

**Linguini pasta**

13€

**with Bolognese sauce**

**Extra homemade French fries bowl or baby potatoes or seasonal vegetables**

5€

**Extra green salad bowl**

4€

**Extra homemade sauce**

3€

*Pepper · Reblochon cheese · Bearnaise · Morel*

*\*\* butcher's selection ground beef served with homemade French fries and salad*

# Our desserts

## Sweet Treats

Homemade Waffles with sugar	7€
Homemade Waffles with Nutella	8€
Homemade Waffles with Chestnut Cream	9€
Extra whipped cream	1€
Extra scoop of ice cream (your choice of flavour)	3€

## Our Homemade Desserts

<b>Profiteroles</b> <i>Chocolate sauce and almonds</i>	10€
<b>Tarte ...of the moment</b>	8€
<b>Coconut tiramisu</b>	10€
<b>Black and white chocolate mousse duo</b>	8€
<b>Crème Caramel</b>	8€
<b>French Toast with Salted Caramel Ice Cream</b>	8€

## Ice Creams

*Ice cream flavours : Vanilla · Chocolate · Salted Caramel · Praline  
Choc-Mint · Rum raisin    Sorbet flavours : Raspberry · Lemon · Strawberry*

<b>1 scoop of ice cream</b>	3€
<b>2 scoops of ice cream</b>	6€
<b>3 scoops of ice cream</b>	9€
<b>The Mont-Blanc</b> <i>One scoop each of vanilla and praline ice cream, served with chestnut cream, whipped cream and chocolate sprinkles</i>	9€
<b>The Colonel</b> <i>Two scoops of lemon sorbet, served with a shot of vodka</i>	9€
<b>The Greens</b> <i>Two scoops of choc-mint ice cream, served with a shot of Get 27</i>	9€